

97-84222-14

U.S. Veterans  
Administration

Standard specifications for  
packing house and dairy...

Washington

1945

97-84232-14  
MASTER NEGATIVE #

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United States. b Veterans Administration.  
Standard specifications for packing house and dairy products

Washington b [U.S. Govt. Print Off.] c 1945.  
39 p. c 26 cm.

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TECHNICAL MICROFORM DATA

FILM SIZE: 35mm REDUCTION RATIO: 14:1 IMAGE PLACEMENT: IA (IIA) IB IIB

DATE FILMED: 10-11-97 INITIALS: JP

TRACKING #: 27972

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STANDARD SPECIFICATIONS  
FOR  
PACKING HOUSE AND DAIRY PRODUCTS  
VETERANS ADMINISTRATION FACILITIES



THE BIDDER IS REQUESTED TO KEEP THIS COPY OF SPECIFICATIONS AS NO COPY WILL BE SENT WITH FUTURE INVITATIONS TO BID ON PACKING HOUSE AND DAIRY PRODUCTS UNLESS ESPECIALLY REQUESTED. EXTRA COPIES MAY BE HAD FROM ANY VETERANS ADMINISTRATION FACILITY OR FROM THE VETERANS ADMINISTRATION, WASHINGTON 25, D. C.

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EFFECTIVE APRIL 1, 1945—*Destroy All Previous Issues*

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## GENERAL CONDITIONS

(Packing House and Dairy Products)

1. **Quantity requirements.**—The quantity shown after each item in the invitation for bids is the estimated quantity required, and the bidder agrees to furnish an additional quantity of any item, the contract for which is awarded him, up to 25 percent of the estimated quantity. The Veterans Administration reserves the right to limit purchases to 75 percent of the estimated quantity. In the event that the activity for whose use the articles are procured should close during the contractual period, the Veterans Administration may cancel the unexecuted portion of the contract or other agreement immediately upon written notice to the contractor. Where the brand of the merchandise on which bid is entered is indicated in the bid, such indication of brand is accepted by the Veterans Administration for identification purposes only, and in no way affects the conditions, specifications, or requirements of the bid.

2. **Default of contractor.**—If the contractor fails to furnish the quantity or grade of supplies agreed upon and properly ordered under the related contract, or delivers a commodity not stamped with the special Veterans' Administration stamp, as required under paragraph 5 hereof, the Facility shall reject such supplies, promptly notify the contractor by wire or some other form of quick communication, later confirmed in writing, of the rejection and the reasons therefor and, if not inconsistent with the requirements of the dietetic activities of the Facility, shall afford the contractor opportunity to effect immediate replacement of the rejected supplies. If there is not sufficient time to permit replacement by the contractor, or if the contractor fails to effect immediate replacement with supplies meeting the requirements of the contract, the Facility will purchase, in open market, supplies of the character required under the contract, up to the amount rejected. The rejection will be followed by written notice to the contractor that a repetition, after receipt of that notice, of his action in delivering supplies not in accord with the terms of his contract, will result in suspension of purchases of supplies as to which the contractor has defaulted, during the remainder of the contract; and, in the event of further delivery of such supplies not in accord with the terms of the contract, the Facility will reject as before, advise the contractor in writing that he is again in default and that, in accord with previous notice, no further purchase orders for supplies as to which the contractor has defaulted will be placed during the remaining life of the contract; and that such supplies as may be required during the balance of the contract term, not to exceed the amounts contracted for and undelivered, will be purchased in open market; and the defaulting contractor and his surety shall be liable to the Government for any excess cost occasioned the Government thereby. Also, a contract for supplying milk, cream, buttermilk or ice cream, may be terminated immediately if it be determined, after inspection by the Facility, that the plant and equipment of the contractor is not being operated or maintained in accordance with best sanitary practice; and in such event the commodities will be purchased in the open market, and the defaulting contractor and his surety shall be liable to the Government for any excess cost occasioned the Government thereby. *Provided:* That if public necessity requires the use of supplies delivered below the grade specified in the specifications, they may be accepted and payment therefor shall be made at a proper reduction in price to be determined in the manner stipulated in paragraph 9 hereof; *Provided further:* That if public necessity requires the use of supplies delivered in less quantity than stipulated in the purchase order but of the grade specified in the specifications, they may be accepted and payment therefor shall be made at the contract price or, if below the grade specified in the specifications, they may be accepted and payment therefor shall be made at a proper reduction in price to be determined in the manner stipulated in paragraph 9 hereof.

**3. Payments.**—Payments for supplies will be made by the Facility upon presentation of properly prepared and approved vouchers in the manner required by the Veterans Administration. Net weight only at time of delivery, exclusive of all wrapping, will be paid for.

**4. Inspection for compliance with Federal law, and laws or ordinances of State or city.**—(a) All parts of all deliveries of meats, or manufactured meat-food products, shall be prepared only in a plant which is regularly operated under the supervision of the Meat Inspection Division, United States Department of Agriculture; and shall be inspected, passed, and marked in accordance with regulations governing meat inspection of the United States Department of Agriculture. (b) All products shall be handled and delivered under the same conditions as govern the handling and movements of similar products within and between establishments operated under the supervision of the Meat Inspection Division, United States Department of Agriculture. (c) All deliveries shall conform, in every respect, to the provisions of the Federal Food, Drug and Cosmetic Act of June 25, 1938, and to amendments and subsequent decisions pertaining thereto, all as in effect on date of invitation for bids.

**5. Inspection for grade.**—(a) In addition to the inspection on meats and manufactured meat-food products required under paragraph 4 herof, all parts of all deliveries of these products, as well of other products covered by these specifications, except milk, cream, cottage cheese, butter, and ice cream, shall bear the special Veterans Administration stamp, to signify that the products have been examined by a representative of the United States Department of Agriculture before shipment, and have been found to meet the detailed requirements of the covering specifications. Each individual piece of meat, including each ham, each piece of bacon, and any other type of product susceptible of being stamped, shall bear the special Veterans Administration stamp, indicating compliance with the specifications; or, in lieu of stamping each piece, the container shall be effectually sealed by the inspector or grader after inspection of the contents, and bear the required stamp to indicate compliance with the specifications; except that the required stamp may be placed on each case, instead of each tin, when canned meat is purchased in case lots; and the contractor shall provide at his expense such labor or other assistance as the Department of Agriculture representatives may require in sealing containers, or earmarking the contents, to indicate compliance with the specifications. *Provided, however,* That in the event a facility includes in its invitation for bids on the particular items poultry, eggs, butter, or cheese, inspection requirements differing from those set forth herein, the inspection requirements set forth in such invitation will control. Each one-half case of eggs shall be double-strapped around the entire 15 dozen eggs and the packing materials, with gummed-paper-tape-seals. Unbroken gum-tape, not less than 2 inches wide and approximately 52 inches long, shall be used for strapping purposes. One strip of tape shall be passed around the 15 dozen eggs and the packing materials in one direction, ready for sealing at the top. The other tape shall be passed around the 15 dozen eggs and the packing materials at right angles to the first strip and shall also be ready for sealing at the top, and shall, therefore, cross the first tape in the center. The two tapes shall be sealed under the supervision of the United States Department of Agriculture grader or inspector where they cross in the center, and shall also be stapled to one another at the point of crossing with not less than three wire staples, using a suitable stapling machine for this purpose. The tapes shall be stamped with the official grading stamp at the point of crossing; and, in addition, the cases shall be stamped on one end. The contractor shall provide, at his expense, labor and material required.

(b) Stamping for grade on all sausages, head cheese, canned meats and scrappe, shall be by the Meat Inspection Division, United States Department of Agriculture, only, in all cases. To make feasible the inspection as to kinds, proportions, and condition of ingredients required by the detailed specifications for these products, they shall be inspected for grade during manufacture; except in the case of Cervelat-Style sausage in any amount, and in the cases of other sausage, head cheese, and scrappe, where the Facility purchase order is for an amount of 25 pounds or less. In all these excepted cases a recognized first commercial grade will be acceptable, provided each part of the delivery is stamped with the special Veterans Administration stamp by an inspector of the Meat Inspection Division, United States Department of Agriculture,

denoting that the product has been passed and certified as equal to the commercial brands commonly recognized as first quality. Stamping for grade on the other products requiring the special Veterans Administration stamp, will be by either the Meat Grading Service or the Meat Inspection Division, as may be indicated by the Veterans Administration from time to time, in published lists which shall be available from any Veterans Administration Facility; or from the Veterans Administration, Washington 25, D. C.

(c) All products requiring inspection or grading services of the United States Department of Agriculture are available and feasible. The responsibility for placing products intended for delivery to Veterans Administration Facilities before the inspection or grading agencies, lies with the contractor. At points where inspection by the Meat Inspection Division is not available at or in the immediate vicinity of the contractor's plant, or it is not feasible for the Meat Inspection Division to make inspection at the contractor's plant, the contractor shall present his products for inspection at some point designated by the local Meat Inspection Division's representative-in-charge. The contractor will not be required to take his products into the establishment of a competitor, but must present his products at the street address designated by the Meat Inspection Division's representative-in-charge, with the understanding that the inspector will accomplish inspection with reasonable promptness. At points where grading is done by the Meat Grading Service, the products intended for delivery to a Veterans Administration Facility shall be made available for grading at the contractor's place of business; and if grading service is performed by the Meat Grading Service at some point other than contractor's place of business, the contractor shall pay to the Meat Grading Service the cost of the service. If a product intended for delivery to a Veterans Administration Facility is inspected and rejected by the Meat Inspection Division, the cost of inspecting the rejected product will be collected from the contractor by the Veterans Administration Facility for which delivery is intended. If a product intended for delivery to a Veterans Administration Facility is graded and rejected by the Meat Grading Service, the contractor shall pay to the Meat Grading Service the cost of grading the rejected product. The Veterans Administration will pay the cost of inspecting and grading products accepted by the Meat Inspection Division and the Meat Grading Service, United States Department of Agriculture.

**6. Inspection by facility.**—On all products final inspection and acceptance or rejection will be by the Facility. Any part of any shipment requiring the special Veterans Administration stamp will be rejected by the Facility unless it bears that stamp or if, despite the presence of that stamp the products delivered do not meet the specifications as regards grade or condition. Final inspection shall be conclusive except as regards latent defects, fraud, or such gross mistakes as amount to fraud. Final inspection and acceptance or rejection of the products will be made as promptly as practicable; but failure to inspect and accept, or reject, products, shall not impose liability on the Government for such products as are not in accordance with the specifications.

**7. Deliveries.**—All deliveries shall conform, in all respects, to the requirements of the specifications. Goods shall be delivered in such quantities and on such dates as may, from time to time, be indicated by the Facility. Goods may not be furnished on any authority other than a properly signed and numbered purchase order originating at the Facility contracting for the goods; except that, in an emergency, a telephonic order may be accepted which will quote a number to appear on confirmation purchase order. All manufactured meat products and miscellaneous meats must be delivered in sanitary covered containers. All parts of all shipments furnished under a specification requiring a fresh product, shall be thoroughly chilled (fresh, chilled poultry may be hard-chilled); all parts of all shipments furnished under a specification requiring a hard-chilled product shall be hard-chilled and show no evidence of refreezing; and all parts of all shipments shall be in prime condition when delivered at the Facility. All parts of all shipments of meats and meat products shall at all times be so shipped as to afford proper refrigeration; without the use of ice or water in contact with these supplies en route. Shipping containers shall be marked in accordance with instructions to contractor. Butter shall be delivered to destination specified in the contract within 7 days from date of inspection or grading

by the Department of Agriculture representative, and eggs within 4 days from date of inspection or grading by the Department of Agriculture representative.

**8. Disposition of rejected deliveries.**—The contractor shall promptly remove rejected supplies, at his own expense; except that supplies rejected as unfit for human consumption may not be removed unless and until the contractor obtains permission from the local health authorities to do so. Rejected supplies not removed within 48 hours after notice of rejection has been given may be destroyed. The Government will not be responsible for, nor pay for, products rejected.

**9. Under-grade deliveries used by the Facility.**—If at any time within the life of the contract, supplies below the grade specified are delivered to the Facility, and used by the Facility because of inability to secure the grade of supplies called for in the contract in sufficient time to care for the needs of the Facility, payment will be made for only the grade of goods delivered. In the case of all items except milk, cream, and ice cream, the amount to be paid will be the contract price less the difference in market value between the contract grade and the grade delivered; which difference in value will be determined by the United States Department of Agriculture on the basis of average prices maintaining on representative markets on the date nearest that of shipment. In the case of milk, cream, and ice cream, the amount to be paid will be the same percentage of the contract price as the percentage of the required butterfat that is present in the delivered product. For example, if the product delivered contains only 80 percent of the required butterfat, only 80 percent of the contract price will be paid for the delivery.

## SPECIFICATIONS

### BEEF; FRESH

(Complying with Federal Specification PP-B-221a)

**General requirements.**—Shall be dressed carcass of steer (male bovine that was castrated before sexual maturity) or wholesale market cuts (as prescribed herein) produced from steer. Beef shall exhibit the steer characteristics ("pizzle eye," codfat, and exposed muscle posterior to the aitch bone) and in addition shall show the superiority in conformation, finish and quality, typical of the steer class. Shall be "High-Good" grade and fully equal to the upper half of the grade "U. S. Good, U. S. Department of Agriculture." Beef shall be moderately blocky; with rounds, loins, ribs, and chucks, moderately thick and well-developed. The fat shall be white or yellowish white in color, fairly firm, and shall extend well over the exterior surface. The feathering shall be moderately in evidence. The cut surface shall be moderately firm and bright, the color to be light cherry red to a slightly darker red, and moderately marbled. The bone shall range from soft red to moderately hard and tinged with white, and shall be topped by cartilage. Carcass (two forequarters and two hindquarters) shall weigh not less than 450 pounds and not more than 900 pounds when commercially trimmed.

**V. A. Item No. 1: Carcass (quarters).**—Shall be fresh, chilled, carcass of steer, meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Carcass shall be cut into quarters and "ribbed" according to the general commercial custom prevailing in the locality where the cattle were slaughtered. Hindquarters and forequarters shall be delivered in equal proportions, and their relative weights shall be normal to the carcass. Shall weigh as follows:

Hindquarters, no ribs; not less than 105 pounds and not more than 215 pounds.  
Hindquarter, one rib; not less than 110 pounds and not more than 220 pounds.  
Hindquarters, three ribs; not less than 120 pounds and not more than 235 pounds.  
Forequarter, 13 ribs; not less than 120 pounds and not more than 235 pounds.  
Forequarter, 12 ribs; not less than 115 pounds and not more than 230 pounds.  
Forequarter, 10 ribs; not less than 105 pounds and not more than 215 pounds.

**V. A. Item No. 2: Hindquarter.**—Shall be fresh, chilled, hindquarter from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Shall be "ribbed" according to the custom prevailing in the locality where the cattle were slaughtered and shall weigh as follows:

Hindquarter, no ribs; not less than 105 pounds and not more than 215 pounds.  
Hindquarter, one rib; not less than 110 pounds and not more than 220 pounds.  
Hindquarter, three ribs; not less than 120 pounds and not more than 235 pounds.  
Hindquarters included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 3: Forequarter.**—Shall be fresh, chilled, forequarter from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Shall be "ribbed" according to the custom prevailing in the locality where the cattle were slaughtered and shall weigh as follows:

Forequarter, 10 ribs; not less than 105 pounds and not more than 215 pounds.  
Forequarter, 12 ribs; not less than 115 pounds and not more than 230 pounds.  
Forequarter, 13 ribs; not less than 120 pounds and not more than 235 pounds.  
Forequarters included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 4: Full rib.**—Shall be fresh, chilled, full rib from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef.

(5)

Shall consist of the sixth to the twelfth ribs inclusive, with plate removed approximately 6 inches from the point of the eye. Skirt (diaphragm) shall be removed and excluded. Shall weigh not less than 20 pounds and not more than 42 pounds. Rib cuts included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 5: Short loin.**—Shall be fresh, chilled, short loin from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Shall be the commercial pin-bone cut, including the last (thirteenth) rib and one-half of the last (sixth) lumbar vertebra just forward of the pin bone (wing of the ilium). Flank to be removed beginning about 7 inches from the point of the eye; kidney out, and suet and lumbar fat on cased side trimmed off by a clean bevel cut from chine bone to a point slightly inside outer fat limits. Shall weigh not less than 20 pounds and not more than 42 pounds. Loin cuts included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 6: Full loin.**—Shall be fresh, chilled, full loin from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef, and cut according to the general custom in the market where the order is filled. To be commercial trim; flank off and kidney out, with suet and lumbar fat of closed side trimmed off close by a clean bevel cut from chine bone to a point slightly inside outer fat limits. Loin from open side shall carry only a proportionate amount of fat. Flank at rib end shall extend beyond the eye of loin a distance only equal to the length of the eye. Flank to be trimmed off by a straight cut to round, removing cod fat close to the lean portion of the loin. Shall weigh not less than 36 pounds and not more than 79 pounds. Loin cuts included in any delivery shall be of reasonable uniform weight.

**V. A. Item No. 7: Chuck, (including brisket and shank).**—Shall be fresh, chilled chuck, from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Shall be "cross-cut" to include five ribs, without removal of the brisket and foreshank. Shall weigh not less than 72 pounds and not more than 148 pounds. Chucks included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 8: Chuck (square-cut).**—Shall be fresh, chilled, chuck, from steer carcass meeting in all applicable respects the provisions of "General Requirements" of this specification for beef. Shall be cut to include five ribs, with brisket and foreshank removed and excluded. Shall weigh not less than 50 pounds and not more than 100 pounds. Chucks included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 9: Shanks (for soup stock).**—Shall be fresh, chilled shanks, from beef fore-quarter.

#### LAMB

(Complying with Federal Specification PP-L-91a)

**General requirements.**—Shall be dressed carcasses of lamb of excellent conformation, finish, and quality, or wholesale cuts (as prescribed herein) prepared from such carcass, whichever is specified in the invitation for bids. The flesh shall be fine-grained, firm, and light pink in color. The fat shall be white or slightly creamy and well distributed. The bones shall be soft and tinged with red. The break joints of the forelegs shall show four smooth, soft, and well defined red ridges. Shall be fresh, chilled, or fresh, frozen; carcasses or wholesale cuts, whichever is specified in the invitation for bids and shall be sound, free from contamination, and in prime condition when delivered. Frozen lamb (carcass or cuts) shall have been under refrigeration not more than 6 months from the time it was placed in the freezer to the time it is offered for delivery at final destination; shall be frozen solid when delivered and shall show no evidence of refreezing or deterioration.

**V. A. Item No. 10: Lamb, carcass, fresh, chilled.**—Shall be choice quality fresh, chilled, lamb carcass, meeting in all respects the provisions of "General Requirements" of this specifica-

tion for lamb. Shall be round dressed, with all viscera, including the pluck, spleen, and caul, removed and excluded. Carcass shall weigh more than 30 pounds but not more than 40 pounds.

**V. A. Item No. 11: Lamb, carcass, fresh, chilled.**—Shall be fresh, chilled, lamb carcass, meeting in all respects the requirements of V. A. Item No. 10 above, except that the carcass shall weigh more than 40 pounds, but not more than 50 pounds.

**V. A. Item No. 12: Lamb, carcass, fresh, frozen.**—Shall be fresh, frozen, lamb carcass, meeting in all other respects the requirements of V. A. Item No. 10 above, for fresh, chilled, lamb carcass. Fresh, chilled, lamb carcass, meeting in all respects the requirements of V. A. Item No. 10 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 13: Lamb short racks; fresh, chilled.**—Shall be choice quality fresh, chilled, short racks of lamb, meeting in all applicable respects the provisions of "General Requirements" of this specification. Shall consist of both sides of the carcass, unsplit, from the fourth to the twelfth ribs inclusive; with wings (breast) removed approximately 4 inches from the point of the eye. Shall weigh not less than 3½ pounds and not more than 6 pounds.

**V. A. Item No. 14: Lamb short racks, fresh, frozen.**—Shall be fresh, short racks of lamb, meeting in all respects the requirements of V. A. Item No. 13 above for fresh, chilled, short racks of lamb. Fresh, chilled, lamb short racks, meeting in all respects the requirements of V. A. Item No. 13 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 15: Lamb backs, fresh, chilled.**—Shall be choice quality fresh, chilled, backs of lamb, meeting in all applicable respects the provisions of "General Requirements" of this specification for lamb. Shall consist of both sides of the carcass unsplit, cut to include the short rack and the loin, not to include more than 10 pairs of ribs and in no case to include (cut forward of) the third rib. Shall be commercially trimmed with wings (breast) and flanks removed and excluded. Shall weigh not less than 8 pounds and not more than 13 pounds.

**V. A. Item No. 16: Lamb backs, frozen.**—Shall be fresh, frozen backs of lamb, meeting in all other respects the requirements of V. A. Item No. 15 above, for fresh, chilled, lamb backs. Fresh, chilled, lamb backs, meeting in all respects the requirements of V. A. Item No. 15 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 17: Lamb hind saddles, fresh, chilled.**—Shall be choice quality, fresh, chilled, hind saddles of lamb, meeting in all applicable respects the provisions of "General Requirements" of this specification for lamb. Shall consist of the hindquarters unsplit, including the thirteenth rib. Shall weigh not less than 15 pounds and not more than 25 pounds.

**V. A. Item No. 18: Lamb hind saddles, fresh, frozen.**—Shall be fresh, frozen, hind saddles of lamb, meeting in all other respects the requirements of V. A. Item No. 17 above for fresh, chilled, lamb hind saddles. Fresh, chilled, lamb hind saddles, meeting in all respects the requirements of V. A. Item No. 17 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 19: Lamb legs, fresh, chilled.**—Shall be choice quality fresh, chilled legs of lamb, meeting in all applicable respects the provisions of "General Requirements" of this specification for lamb. Shall consist of the portion of a hind saddle after removal of the loins. Shall weigh not less than 10 pounds and not more than 16½ pounds.

**V. A. Item No. 20: Lamb legs, fresh, frozen.**—Shall be fresh, frozen, legs of lamb, meeting in all other respects the requirements of V. A. Item No. 19 above for fresh, chilled lamb legs. Fresh, chilled, lamb legs, meeting in all respects the requirements of V. A. Item No. 19 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 21: Lamb shoulders, fresh, chilled.**—Shall be choice quality fresh, chilled, lamb shoulders, meeting in all applicable respects the provisions of "General Requirements" of this specification for lamb. Shall be cut to include not less than four ribs and not more than five.

The freshank shall be removed between the elbow and the shoulder joint, exposing only the small, round arm bone. Briskets shall be removed by cutting through along the same lines. Shall weigh not less than 6 pounds and not more than 10 pounds per pair of shoulders.

**V. A. Item No. 22: Lamb shoulders, fresh, frozen.**—Shall be fresh, frozen, shoulders of lamb, meeting in all other respects the requirements of *V. A. Item No. 21* above for fresh, chilled, lamb shoulders. Fresh, chilled, lamb shoulders, meeting in all respects the requirements of *V. A. Item No. 21* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

#### PORK, FRESH

(Complying with Federal Specification PP-P-571)

**General requirements.**—Shall be dressed carcasses of hogs of No. 1 grade, or cuts (as prescribed herein) from carcasses of hogs of No. 1 grade, whichever is specified in the invitation for bids. Shall be free from bruises and discolorations. Oily pork, or pork from stags or old sows, or pork with dark flesh, thick rind, or coarse muscle fiber will not be accepted. Shall be fresh, chilled, or fresh, frozen, whichever is specified in the invitation for bids. Frozen pork (carcasses or cuts) shall have been under refrigeration not more than 6 months from the time it was placed in the freezer to the time it is offered for delivery at final destination.

**V. A. Item No. 23: Pork carcass, fresh, chilled.**—Shall be fresh, chilled, pork carcass of good conformation, finish, and quality, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall weigh not less than 120 pounds and not more than 240 pounds when dressed. Carcasses included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 24: Pork carcass, fresh, frozen.**—Shall be fresh, frozen, pork carcass, meeting in all other respects the requirements of *V. A. Item No. 23* above for fresh, chilled, pork carcass. Fresh, chilled, pork carcass, meeting in all respects the requirements of *V. A. Item No. 23* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 25: Hams, uncured, regular, fresh, chilled (10 to 12 pounds).**—Shall be well trimmed, commercial short-cut hams, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Fat shall not exceed 1½ inches in thickness at butt end. Shall be fresh, chilled. Shall weigh from 10 to 12 pounds each.

**V. A. Item No. 26: Hams, uncured, regular, fresh, chilled (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 25* above for fresh chilled hams, except that hams shall weigh from 12 to 14 pounds each.

**V. A. Item No. 27: Hams, uncured, regular, fresh, frozen (10 to 12 pounds).**—Shall be fresh, frozen hams, meeting in all other respects the requirements of *V. A. Item No. 25* above for fresh, chilled hams. Fresh, chilled hams, meeting in all respects the requirements of *V. A. Item No. 25* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 28: Hams, uncured, regular, fresh, frozen (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 27* above for fresh, frozen hams, except that hams shall weigh from 12 to 14 pounds each. Fresh, chilled hams, meeting in all respects the requirements of *V. A. Item No. 28* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 29: Hams, uncured, skinned, fresh, chilled (10 to 12 pounds).**—Shall be commercial, short-cut hams, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall have the skin removed to about 4 inches of the hock, and surplus fat trimmed off; the remaining fat to be evenly tapered to meet the lean at the butt end. Shall be fresh, chilled. Shall weigh from 10 to 12 pounds each.

**V. A. Item No. 30: Hams, uncured, skinned, fresh, chilled (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 29* above for fresh, chilled, skinned hams, except that hams shall weigh from 12 to 14 pounds each.

**V. A. Item No. 31: Hams, uncured, skinned, fresh, frozen (10 to 12 pounds).**—Shall be fresh, frozen, skinned hams, meeting in all other respects the requirements of *V. A. Item No. 29* above for fresh, chilled, skinned hams. Fresh, chilled hams, meeting in all respects the requirements of *V. A. Item No. 29* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 32: Hams, uncured, skinned, fresh, frozen (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 31* above for fresh, frozen, skinned hams, except that hams shall weigh from 12 to 14 pounds each. Fresh, chilled hams, meeting in all respects the requirements of *V. A. Item No. 30* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 33: Shoulders, with hock on, uncured, fresh, chilled (10 to 12 pounds).**—Shall be commercial cut, well trimmed New-York-style shoulders, with hock on, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall be fresh, chilled. Shall weigh from 10 to 12 pounds each.

**V. A. Item No. 34: Shoulders, with hock on, uncured, fresh, chilled (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 33* above for fresh, chilled shoulders, with hock on, except that shoulders shall weigh from 12 to 14 pounds.

**V. A. Item No. 35: Shoulders, with hock on, uncured, fresh, frozen (10 to 12 pounds).**—Shall be fresh, frozen shoulders, meeting in all other respects the requirements of *V. A. Item No. 33* above for fresh, chilled shoulders, with hock on. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 33* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 36: Shoulders, with hock on, uncured, fresh, frozen (12 to 14 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 35* above for fresh, frozen shoulders, with hock on, except that shoulders shall weigh from 12 to 14 pounds each. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 34* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 37: Shoulders, with hock off, uncured, fresh, chilled (7 to 9 pounds).**—Shall be commercial cut, well trimmed New-York-style shoulders, with hock off, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall be fresh, chilled. Shall weigh from 7 to 9 pounds each.

**V. A. Item No. 38: Shoulders, with hock off, uncured, fresh, chilled (9 to 11 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 37* above for fresh, chilled shoulders, with hock off, except that shoulders shall weigh from 9 to 11 pounds each.

**V. A. Item No. 39: Shoulders, with hock off, uncured, fresh, chilled (11 to 13 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 37* above for fresh, chilled shoulders, with hock off, except that shoulders shall weigh from 11 to 13 pounds each.

**V. A. Item No. 40: Shoulders, with hock off, uncured, fresh, frozen (7 to 9 pounds).**—Shall be fresh, frozen shoulders, meeting in all other respects the requirements of *V. A. Item No. 37* above for fresh, chilled shoulders, with hock off. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 37* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 41: Shoulders, with hock off, uncured, fresh, frozen (9 to 11 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 40* above for fresh, frozen shoulders, with

hock off, except that shoulders shall weigh from 9 to 11 pounds each. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 38* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 42: Shoulders, with hock off, uncured, fresh, frozen (11 to 13 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 40* above for fresh, frozen shoulders, with hock off, except that shoulders shall weigh from 11 to 13 pounds each. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 39* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 43: Shoulders, skinned, uncured, fresh, chilled (9 to 13 pounds).**—Shall be commercial cut, well trimmed New York-style shoulders, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall have the skin removed to about 4 inches of the shank, and surplus fat trimmed off; the fat remaining to be evenly tapered to meet the lean at the butt end. Shall be fresh, chilled. Shall weigh from 9 to 13 pounds each.

**V. A. Item No. 44: Shoulders; skinned; uncured; fresh, frozen (9 to 13 pounds).**—Shall be fresh, frozen shoulders, meeting in all other respects the requirements of *V. A. Item No. 43* above for fresh, chilled, skinned shoulders. Fresh, chilled shoulders, meeting in all respects the requirements of *V. A. Item No. 43* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 45: Loins; fresh, chilled (8 to 10 pounds).**—Shall be commercial cut well-trimmed loins, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall include the tenderloin. The fat shall be in normal proportion to the weight of the loin. Shall be fresh, chilled. Shall weigh from 8 to 10 pounds each.

**V. A. Item No. 46: Loins; fresh, chilled (10 to 12 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 45* above for fresh, chilled loins, except that loins shall weigh from 10 to 12 pounds each.

**V. A. Item No. 47: Loins; fresh, chilled (12 to 15 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 46* above for fresh chilled loins, except that loins shall weigh from 12 to 15 pounds each.

**V. A. Item No. 48: Loins; fresh, chilled (16 to 22 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 46* above for fresh chilled loins, except that loins shall weigh from 16 to 22 pounds each.

**V. A. Item No. 49: Loins; fresh, frozen (8 to 10 pounds).**—Shall be fresh frozen loins meeting in all other respects the requirements of *V. A. Item No. 45* above for fresh, chilled loins. Fresh, chilled loins, meeting in all respects the requirements of *V. A. Item No. 45* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 50: Loins; fresh, frozen (10 to 12 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 49* above for fresh, frozen loins, except that loins shall weigh from 10 to 12 pounds each. Fresh, chilled loins, meeting in all respects the requirements of *V. A. Item No. 49* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 51: Loins; fresh, frozen (12 to 15 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 49* above for fresh, frozen loins, except that loins shall weigh from 12 to 15 pounds each. Fresh, chilled loins, meeting in all respects the requirements of *V. A. Item No. 49* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 52: Loins; fresh, frozen (16 to 22 pounds).**—Shall meet in all respects the requirements of *V. A. Item No. 49* above for fresh, frozen loins, except that loins shall weigh

from 16 to 22 pounds each. Fresh, chilled loins, meeting in all respects the requirements of *V. A. Item No. 48* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 53: Tenderloins; fresh chilled.**—Shall be whole tenderloins, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall be free from fat. Shall be fresh, chilled. Shall weigh not more than 1 pound each.

**V. A. Item No. 54: Tenderloins, fresh, frozen.**—Shall be fresh, frozen tenderloins, meeting in all other respects the requirements of *V. A. Item No. 53* above for fresh, chilled tenderloins. Fresh, chilled tenderloins, meeting in all respects the requirements of *V. A. Item No. 53* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 55: Spareribs, fresh, chilled.**—Shall be spareribs, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall be in whole or half sheets, with all semiloose pieces removed. Coarse or heavy spareribs will not be accepted. Shall be fresh, chilled.

**V. A. Item No. 56: Spareribs, fresh, frozen.**—Shall be fresh, frozen spareribs, meeting in all other respects the requirements of *V. A. Item No. 55* above for fresh, chilled spareribs. Fresh, chilled spareribs, meeting in all respects the requirements of *V. A. Item No. 55* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 57: Boston butts, fresh, chilled.**—Shall be commercial cut, well trimmed, Boston-style butts, meeting in all applicable respects the provisions of "General Requirements" of this specification for pork. Shall be fresh, chilled. Shall weigh from 3½ to 9 pounds each. Pork butts included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 58: Boston butts, fresh, frozen.**—Shall be fresh, frozen, Boston-style butts meeting in all other respects the requirements of *V. A. Item No. 57* above for fresh, chilled Boston butts. Fresh, chilled Boston butts, meeting in all respects the requirements of *V. A. Item No. 57* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

#### VEAL

(Complying with Federal Specification PP-V-191a)

**General requirements.**—Shall be dressed carcasses of calves of choice grade, or wholesale cuts (as prescribed herein) prepared from carcasses of calves of choice grade; whichever is specified in the invitation for bids. The flesh shall be firm, fine-grained, and free from bruises. Kidneys shall be thickly covered with firm, white or pinkish-white fat. Shall be fresh, chilled; or fresh, frozen; whichever is specified in the invitation for bids. Frozen veal (carcass or cuts) shall have been under refrigeration not more than 6 months from the time it was placed in the freezer to the time it is offered for delivery at final destination.

**V. A. Item No. 59: Veal carcass (lightweight), fresh, chilled.**—Shall be fresh, chilled veal carcass, of excellent conformation, finish, and quality, meeting in all applicable respects the provisions of "General Requirements" of this specification for veal. Carcass shall be plump, blocky and compact, with good breadth and depth across the hips, back and shoulders. Flesh shall be of pinkish-brown color. There shall be a thin covering of fat over rump, loin, back, and top of shoulders. Carcass shall weigh not less than 75 pounds and not more than 120 pounds with skin and caul removed and excluded. Carcasses in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 60: Veal carcass (heavyweight), fresh, chilled.**—Shall be fresh, chilled veal carcass, of excellent conformation, finish, and quality, meeting in all applicable respects the provisions of "General Requirements" of this specification for veal. Carcass shall be plump, blocky, and compact, with good breadth and depth across the hips, back, and shoulders. Flesh

shall be of reddish-brown color. There shall be a moderately heavy covering of fat over rump, loin, back, and top of shoulders. Carcass shall weigh not less than 121 pounds and not more than 140 pounds with skin and caul removed and excluded. Carcasses included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 61: Veal carcass (lightweight), fresh, frozen.**—Shall be fresh, frozen carcass of veal, meeting in all other respects the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass. Fresh, chilled veal carcass, meeting in all respects the requirements of *V. A. Item No. 59* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 62: Veal carcass (heavyweight), fresh, frozen.**—Shall be fresh, frozen carcass of veal, meeting in all other respects the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass. Fresh, chilled veal carcass, meeting in all respects the requirements of *V. A. Item No. 60* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 63: Veal hindsaddle (lightweight), untrimmed, fresh, chilled.**—Shall be fresh, chilled hindsaddle, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall consist of the hind-quarters, unsplit, including the thirteenth rib. Caul shall be removed and excluded. Shall weigh not less than 37 pounds and not more than 59 pounds. Hindsaddles included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 64: Veal hindsaddle (heavyweight), untrimmed, fresh, chilled.**—Shall be fresh, chilled hindsaddle, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass (heavyweight). Shall consist of the hind-quarters, unsplit, including the thirteenth rib. Caul shall be removed and excluded. Shall weigh not less than 60 pounds and not more than 94 pounds. Hindsaddles included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 65: Veal hindsaddle (lightweight), untrimmed, fresh, frozen.**—Shall be fresh, frozen hindsaddle, meeting in all other respects the requirements of *V. A. Item No. 63* above for fresh, chilled veal hindsaddle. Fresh, chilled veal hindsaddle, meeting in all respects the requirements of *V. A. Item No. 63* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 66: Veal hindsaddle (heavyweight), untrimmed, fresh, frozen.**—Shall be fresh, frozen hindsaddle, meeting in all other respects the requirements of *V. A. Item No. 64* above for fresh, chilled veal hindsaddle. Fresh, chilled veal hindsaddle, meeting in all respects the requirements of *V. A. Item No. 64* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 67: Veal legs (lightweight), untrimmed, fresh, chilled.**—Shall be fresh, chilled legs, single or in pairs, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall be cut from the loin just forward of the hip bone. Shall weigh not less than 28 pounds and not more than 44 pounds per pair of legs. Legs included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 68: Veal legs (heavyweight), untrimmed, fresh, chilled.**—Shall be fresh, chilled legs, single or in pairs, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass (heavyweight). Shall be cut from the loin just forward of the hip bone. Shall weigh not less than 45 pounds and not more than 70 pounds per pair of legs. Legs included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 69: Veal legs (lightweight), untrimmed, fresh, frozen.**—Shall be fresh, frozen legs, meeting in all other respects the requirements of *V. A. Item No. 67* above for fresh,

chilled veal legs. Fresh, chilled veal legs, meeting in all respects the requirements of *V. A. Item No. 67* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 70: Veal legs (heavyweight), untrimmed, fresh, frozen.**—Shall be fresh, frozen legs, meeting in all other respects the requirements of *V. A. Item No. 68* above for fresh, chilled veal legs. Fresh, chilled veal legs, meeting in all respects the requirements of *V. A. Item No. 68* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 71: Veal loin (lightweight), untrimmed, double, fresh, chilled.**—Shall be fresh, chilled loin, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall be separated from the leg just forward of the hip bone and back of the twelfth rib. Shall weigh not less than 6 pounds and not more than 9 pounds.

**V. A. Item No. 72: Veal loin (heavyweight), untrimmed, double, fresh, chilled.**—Shall be fresh, chilled loin, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass (heavyweight). Shall be separated from the leg just forward of the hip bone and back of the twelfth rib. Shall weigh not less than 10 pounds and not more than 15 pounds.

**V. A. Item No. 73: Veal loin (lightweight), untrimmed, double, fresh, frozen.**—Shall be fresh, frozen loin, meeting in all other respects the requirements of *V. A. Item No. 71* above for fresh, chilled veal loin. Fresh, chilled veal loin, meeting in all respects the requirements of *V. A. Item No. 71* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 74: Veal-join (heavyweight), untrimmed, double, fresh, frozen.**—Shall be fresh, frozen loin, meeting in all other respects the requirements of *V. A. Item No. 72* above for fresh, chilled veal loin. Fresh, chilled veal loin, meeting in all respects the requirements of *V. A. Item No. 72* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 75: Veal square chuck (lightweight), single or double-shoulders, fresh, chilled.**—Shall be fresh, chilled square chucks (single or double-shoulders), derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall be cut to include not less than four and not more than five ribs. The fore Shank shall be removed between the elbow and the shoulder joint, exposing only the small round arm bone. Brisket shall be removed by cutting through along the same line. Single square chucks shall weigh not less than 10 pounds and not more than 16 pounds. Double square chucks shall weigh not less than 20 pounds and not more than 32 pounds. Chucks included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 76: Veal square chuck (heavyweight), single or double-shoulders, fresh, chilled.**—Shall be fresh, chilled square chucks (single or double-shoulders), derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass (heavyweight). Shall be cut to include not less than four and not more than five ribs. The fore Shank shall be removed between the elbow and the shoulder joint, exposing only the small round arm bone. Brisket shall be removed by cutting through along the same line. Single square chucks shall weigh not less than 16½ pounds and not more than 25 pounds. Double square chucks shall weigh not less than 33 pounds and not more than 50 pounds. Chucks included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 77: Veal square chuck (lightweight), single or double-shoulders, fresh, frozen.**—Shall be fresh, frozen square chucks (single or double-shoulders), meeting in all other respects the requirements of *V. A. Item No. 75* above for fresh, chilled veal square chucks. Fresh,

chilled square chucks of veal, meeting in all respects the requirements of *V. A. Item No. 76* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 78: Veal square chuck (heavyweight), single or double-shoulders, fresh, frozen.**—Shall be fresh, frozen square chucks (single or double-shoulders), meeting in all other respects the requirements of *V. A. Item No. 76* above for fresh, chilled veal square chucks. Fresh, chilled square chucks of veal, meeting in all respects the requirements of *V. A. Item No. 76* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 79: Veal short rack (lightweight), double, fresh, chilled.**—Shall be fresh, chilled short rack, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall consist of both sides of the carcass, unsplit, from the sixth to the twelfth ribs, inclusive, with breast (plate) removed approximately 5 inches from the point of the eye. Shall weigh not less than 7 pounds and not more than 11 pounds.

**V. A. Item No. 80: Veal short rack (heavyweight), double, fresh, chilled.**—Shall be fresh, chilled short rack, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 60* above for fresh, chilled veal carcass (heavyweight). Shall consist of both sides of the carcass, unsplit, from the sixth to the twelfth ribs, inclusive, with breast (plate) removed approximately 5 inches from the point of the eye. Shall weigh not less than 12 pounds and not more than 17 pounds.

**V. A. Item No. 81: Veal short rack (lightweight), double, fresh, frozen.**—Shall be fresh, frozen short rack, meeting in all other respects the requirements of *V. A. Item No. 79* above for fresh, chilled veal short rack. Fresh, chilled veal short rack, meeting in all respects the requirements of *V. A. Item No. 79* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 82: Veal short rack (heavyweight), double, fresh, frozen.**—Shall be fresh, frozen short rack, meeting in all other respects the requirements of *V. A. Item No. 80* above for fresh, chilled veal short rack. Fresh, chilled veal short rack, meeting in all respects the requirements of *V. A. Item No. 80* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 83: Veal forequarters (lightweight), fresh, chilled.**—Shall be fresh, chilled forequarters, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (lightweight). Shall consist of the entire section of carcass, forward of the thirteenth rib. Shall weigh not less than 38 pounds and not more than 60 pounds. Forequarters included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 84: Veal forequarters (heavyweight), fresh, chilled.**—Shall be fresh, chilled forequarters, derived from carcass which conforms in all respects to the requirements of *V. A. Item No. 59* above for fresh, chilled veal carcass (heavyweight). Shall consist of the entire section of carcass, forward of the thirteenth rib. Shall weigh not less than 61 pounds and not more than 95 pounds. Forequarters included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 85: Veal forequarters (lightweight), fresh, frozen.**—Shall be fresh, frozen forequarters, meeting in all other respects the requirements of *V. A. Item No. 83* above for fresh, chilled veal forequarters. Fresh, chilled veal forequarters, meeting in all respects the requirements of *V. A. Item No. 83* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 86: Veal forequarters (heavyweight), fresh, frozen.**—Shall be fresh, frozen forequarters, meeting in all other respects the requirements of *V. A. Item No. 84* above for

fresh, chilled veal forequarters. Fresh, chilled veal forequarters, meeting in all respects the requirements of *V. A. Item No. 84* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

## BRAINS

(Complying with Federal Specifications PP-B-656 and 661)

**General requirements.**—Shall be calf brains, or hog brains, whichever is specified in the invitation for bids. Shall be of the best quality, prepared in accordance with best commercial practice and under strictly sanitary conditions. Shall be of bright color, and free from blood clots. Shall be fresh, chilled, or fresh, frozen; whichever is specified in the invitation for bids. Frozen brains shall show clear evidence of having been put in the freezer not more than 6 months prior to delivery and shall show no evidence of refreezing or deterioration.

**V. A. Item No. 87: Brains, calf, fresh, chilled.**—Shall be fresh, chilled, whole calf brains, meeting in all applicable respects the provisions of "General Requirements" of this specification for brains.

**V. A. Item No. 88: Brains, calf, fresh, frozen.**—Shall be fresh, frozen, whole calf brains, meeting in all other respects the provisions of *V. A. Item No. 87* above for fresh, chilled, calf brains. Fresh, chilled brains, meeting in all respects the requirements of *V. A. Item No. 87* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 89: Brains, hog, fresh, chilled.**—Shall be fresh, chilled hog brains, meeting in all applicable respects the provisions of "General Requirements" of this specification for brains.

**V. A. Item No. 90: Brains, hog, fresh, frozen.**—Shall be fresh, frozen, hog brains, meeting in all other respects the provisions of *V. A. Item No. 89* above for fresh, chilled, hog brains. Fresh, chilled, brains, meeting in all respects the requirements of *V. A. Item No. 89* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

## LIVER

(Complying with Federal Specification PP-L-351)

**General requirements.**—Shall be calf liver, or beef liver, whichever is specified in the invitation for bids and of the best quality. Shall be of good texture and good color, free from blemishes. All livers shall be trimmed free of all external attachments, and the gall bladder shall be removed. Shall be fresh, chilled, or fresh, frozen, whichever is specified in the invitation for bids. Livers shall be thoroughly washed before being placed in the chill room or freezer, and thoroughly chilled, or frozen, as the case may be, before being packed for delivery. Frozen livers, calf or beef, shall be separately wrapped after freezing and so delivered; and shall not have been under refrigeration for more than 6 months from time they were placed in the freezer to the time they are offered for delivery at final destination.

**V. A. Item No. 91: Calf liver, fresh, chilled.**—Shall be fresh, chilled calf liver, meeting in all applicable respects the provisions of "General Requirements" of this specification for liver. Shall be reasonably thick, short, and plump. Dark-colored livers, and those having a yellowish cast, will not be accepted. Livers shall weigh not less than 2 pounds and not more than 4 pounds each.

**V. A. Item No. 92: Calf liver, fresh, frozen.**—Shall be fresh, frozen calf liver, meeting in all other respects the requirements of *V. A. Item No. 91* above for fresh, chilled calf liver. Fresh, chilled livers, meeting in all respects the requirements of *V. A. Item No. 91* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 93: Beef liver, fresh, chilled.**—Shall be fresh, chilled beef liver, meeting in all applicable respects the provisions of "General Requirements" of this specification for liver.

Shall be of good conformation; thick, short, plump, and of light chocolate-brown color. Very dark or very light colored, or thin livers, shall be excluded. No liver shall weigh less than 7 pounds.

**V. A. Item No. 94: Beef liver, fresh, frozen.**—Shall be fresh, frozen beef liver, meeting in all other respects the requirements of *V. A. Item No. 93* above for fresh, chilled beef liver. Fresh, chilled liver, meeting in all respects the requirements of *V. A. Item No. 93* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

#### PIG'S FEET

(Complying with Federal Specification PP-P-371)

**General requirements.**—Shall be all front feet of pork of best quality, reasonably uniform in size. Shall be No. 1 grade. Extra large or coarse feet will not be accepted. Shall be fresh, uncooked; or salt-pickled, uncooked; or vinegar-pickled, cooked; whichever is specified in the invitation for bids.

**V. A. Item No. 95: Pig's feet, fresh, chilled, uncooked.**—Shall be fresh, chilled, uncooked pig's feet, meeting in all applicable respects the provisions of "General Requirements" of this specification for pig's feet.

**V. A. Item No. 96: Pig's feet, salt-pickled, uncooked.**—Shall be salt-pickled, uncooked pig's feet, meeting in all applicable respects the provisions of "General Requirements" of this specification for pig's feet. Shall be thoroughly cured in salt-pickle, without cooking. Shall be thoroughly chilled.

**V. A. Item No. 97: Pig's feet, vinegar-pickled, cooked.**—Shall be vinegar-pickled feet meeting in all applicable respects the provisions of "General Requirements" of this specification for pig's feet. Shall be properly cooked, split lengthwise, and packed in pickle composed of water, vinegar and spices, in proper proportions.

#### SWEETBREADS; THYMUS GLANDS

(Complying with Federal Specification PP-S-871)

**General requirements.**—Shall be sweetbreads (thymus glands) of the best quality, derived from calf carcass. Shall be prepared in accordance with best commercial practice and under strict sanitary conditions. Shall be trimmed free of all nonglandular tissues; viz. fat, blood vessels, esophagus, and connective tissue. Shall be fresh, chilled; or fresh, frozen; whichever is specified in the invitation for bids. Frozen sweetbreads shall show clear evidence of having been put in the freezer not more than 6 months prior to delivery and show no evidence of refreezing or deterioration. Shall be delivered in pairs, weighing not less than three-quarters pound per pair when trimmed.

**V. A. Item No. 98: Sweetbreads, fresh, chilled.**—Shall be fresh, chilled sweetbreads, meeting in all applicable respects the provisions of "General Requirements" of this specification for sweetbreads.

**V. A. Item No. 99: Sweetbreads, fresh, frozen.**—Shall be fresh, frozen sweetbreads, meeting in all applicable respects the provisions of "General Requirements" of this specification for sweetbreads. Fresh, chilled sweetbreads, meeting in all respects the requirements of *V. A. Item No. 98* above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

#### BACON; SMOKED

(Complying with Federal Specification PP-B-81a)

**General requirements.**—Shall be dry-sugar, box-cured bacon, of No. 1 grade. Shall be made from best quality clear bellies with full brisket removed. Bellies shall be symmetrical and

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in proper proportions with regard to thickness, width, and length. Bellies that are soft and oily, or having thick, rough skins, and those derived from stags or old sows, shall be excluded. Frozen bellies may be used, provided they have been frozen not longer than 180 days, show no evidence of refreezing or deterioration, are of good color, and are otherwise in good condition. Shall be closely trimmed (square on all edges), boneless, seedless, thin-skinned, of good color, well streaked with lean, and free from bruises and rust discoloration and excessive cartilage. Shall be cured in accordance with best commercial practice. No heavy, coarse, extremely long, short, wide, narrow, thick, or thin bellies will be accepted. Bellies damaged by scribing are not acceptable. Shall be mild, dry-sugar, box-cured, and shall be thoroughly smoked in accordance with the best commercial practice in dry smoke from suitable hardwood or hardwood sawdust. Pieces averaging 6 to 8 pounds shall be smoked continuously for not less than 24 hours at a smokehouse temperature of not less than 120° F. for at least 18 hours of this time, and at a smokehouse temperature of not less than 110° F. for the remainder of the smoking period; or continuously for not less than 18 hours at a smokehouse temperature of not less than 130° F. for at least 12 hours of this time, and at a smokehouse temperature of not less than 110° F. for the remainder of the smoking period. Pieces of other average weights shall be smoked continuously at such temperature and for such period of time that the finished product shall be the equivalent in degree of smoking of that prescribed for bacon of 6 to 8 pounds average weight. Shall be sound, cool, dry, firm, and otherwise in prime condition when delivered.

**V. A. Item No. 100: Bacon, dry-sugar, box-cured (6 to 8 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for bacon. Average weight of pieces in each delivery shall be 6 to 8 pounds; but no piece shall weigh less than 5½ pounds nor more than 8½ pounds.

**V. A. Item No. 101: Bacon, dry-sugar, box-cured (8 to 10 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for bacon. Average weight of pieces in each delivery shall be from 8 to 10 pounds; but no piece shall weigh less than 7½ pounds nor more than 10½ pounds.

#### FATBACK; DRY-SALT-CURED

(Complying with Federal Specification PP-F-81)

**General Requirements.**—Shall be dry-salt-cured fatback of the best quality. Shall consist of the upper part of the side of the hog, with the loin out, and the ham and shoulder removed. Shall be thoroughly cured in dry salt. Shall have smooth skin and good color, with semiloose pieces removed. Shall be dry, firm, and uniform in thickness. Soft or oily backs will not be accepted.

**V. A. Item No. 102: Fatback, dry-salt-cured (10 to 12 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for fatback and shall weigh not less than 10 pounds and not more than 12 pounds.

**V. A. Item No. 103: Fatback, dry-salt-cured (12 to 14 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for fatback and shall weigh not less than 12 pounds and not more than 14 pounds.

#### PORK BELLIES; DRY-SALT-CURED

(Complying with Federal Specification PP-P-586)

**General requirements.**—Shall be chilled pork bellies, clear, of good grade and good quality, thoroughly cured in dry salt. Soft or oily bellies, or bellies from old sows, stags or boars, will not be accepted. Thickness of bellies shall be of proper proportions for the size and weight. Shall be commercially square-cut at both ends and have all semiloose pieces removed. Shall

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be of good color and free from bruises, black seeds, and bone. Shall be free from excessive surface salt and shall be dry, firm, and otherwise in prime condition at time of delivery.

**V. A. Item No. 104: Bellies, dry-salt-cured (14 to 18 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for dry-salt-cured pork bellies and shall weigh not less than 14 pounds and not more than 18 pounds.

**V. A. Item No. 105: Pork bellies, dry-salt-cured (18 to 25 pounds).**—Shall meet in all respects the provisions of "General Requirements" of this specification for dry-salt-cured pork bellies and shall weigh not less than 18 pounds and not more than 25 pounds.

#### HAMS, SWEET-PICKLE-CURED, SMOKED

(Complying with Federal Specification PP-H-71)

**General requirements.**—Shall be No. 1 grade regular (short-cut) hams; or skinned hams; whichever is specified in the invitation for bids. Shall be mild, sweet-pickle cured, standard American-cut hams; closely trimmed, including removal of pelvic fat; thoroughly but not excessively cured, and smoked in dry smoke from suitable hardwood or hardwood sawdust. Shall be plump, of excellent color, and reasonably lean. Shall be sound, sweet, and free from body, bone, and marrow sour. Burnt-out, skin-cut, bruised, soft, or oily hams, or hams from stag or old sows, and hams with thick and coarse muscle fiber will not be accepted. Hams which have been frozen may be used, provided they have been under refrigeration in the freezer not longer than 180 days, show no evidence of refreezing or deterioration, are of good color, and are otherwise in good condition. Hams shall have been smoked for at least 24 hours at a temperature of not less than 115° F. and shall be dry, firm, and otherwise in prime condition upon delivery.

**V. A. Item No. 106: Hams, regular (short-cut), (12 to 14 pounds).**—Shall be regular (short-cut) hams of the best quality, meeting in all applicable respects the provisions of "General Requirements" of this specification for hams. The fat shall not exceed  $\frac{1}{4}$  inches in thickness at the butt end. Average weight of hams (each delivery) shall be 12 to 14 pounds (no ham to weigh less than 11½ pounds nor more than 14½ pounds).

**V. A. Item No. 107: Hams, skinned (14 to 16 pounds).**—Shall be skinned hams of the best quality, meeting in all applicable respects the provisions of "General Requirements" of this specification for hams. Skin remaining on the ham shall not exceed 40 percent of the length of the ham, measured from the shank end. Fat remaining on the skinned portion shall not exceed  $\frac{1}{4}$  inches in thickness at greatest depth, and shall be beveled back at least 3 inches from the lean at the butt. Average weight of hams (each delivery) shall be 14 to 16 pounds (no ham to weigh less than 13½ pounds nor more than 16½ pounds).

**V. A. Item No. 108: Hams, skinned (16 to 18 pounds).**—Shall meet in all respects the requirements of V. A. Item No. 107 above for skinned hams, except that average weight of hams (each delivery) shall be 16 to 18 pounds (no ham to weigh less than 15½ pounds nor more than 18½ pounds).

#### HAMS, SWEET-PICKLE CURED AND SMOKED, CANNED

(Complying with Federal Specification PP-H-61)

**V. A. Item No. 109: Hams, canned.**—Shall be a ready-to-eat product prepared from United States Inspected and Passed Standard American-cut whole ham of good quality. Burnt-out, bruised, soft or oily hams, or hams from stag and old sows, or those with thick rind and coarse muscle fiber will not be accepted. Hams which have been frozen may be used, provided that they have been under refrigeration in the freezer not longer than 180 days, show no evidence of freeze burn, refreezing, or deterioration, are of good color and are otherwise in good condition. The ham shall be dry-cured or sweet-pickle cured so as to contain not less than 2.75 percent and not more than 3.25 percent salt. Shall be completely skinned, boned, and closely trimmed, the

remaining fat shall not exceed  $\frac{3}{4}$  inch in thickness at greatest depth. Ham shall be smoked continuously for at least 6 hours at a temperature of not less than 115° F. with suitable hardwood or hardwood sawdust. Each ham without precooking shall be packed in a vacuum hermetically sealed standard commercial can and then properly processed. Gelatin may be added to solidify the juices but the gelatinous material in the finished product shall not exceed 12½ percent of the total weight of the contents of the can. The canned ham shall be firm, tender, of excellent flavor characteristics and fine grained texture, with the fat white and reasonably firm. A cross section cut of the ham shall show excellent color throughout, free from uncured or uncured areas. Bidder shall guarantee the product to remain in good condition for 6 months after delivery, provided that during that period the canned product is kept under refrigeration of 50° F. or lower. Net contents in the can (ham and free juices or jelly) shall weigh not less than 8 pounds and not more than 14 pounds; six cans to the case. Label of each can and two sides of shipping container shall be properly marked "Perishable, Keep under refrigeration."

#### HEADCHEESE

(Complying with Federal Specification PP-H-191)

**V. A. Item No. 110: Headcheese, fresh, chilled.**—Shall be fresh, chilled headcheese, made from hogs' heads (exclusive of ears and lower lips), hogs' rind, and lean pork trimmings, in the proportion of 35 percent pork snouts, 30 percent pork cheeks, 20 percent lean pork trimmings, and 15 percent hogs' rind. Meat shall be free from bone and gristle; snouts and rind shall be free from bristles. Only pork trimmings shall be excluded. Meat and meat byproducts which have been frozen may be used provided they have been under refrigeration in the freezer not longer than 90 days, show no evidence of refreezing or deterioration, are of good color, and are otherwise in good condition. Meat and meat byproducts shall have been in cure not longer than 15 days. All meat and meat byproducts shall be in prime condition at the time of manufacture. Water or ice may be added, provided that the finished product shall not contain added water in excess of 10 percent. The addition of cereal, potato flour, or similar substances, or artificial coloring matter, or any organ or other part not specified herein, will not be permitted. Shall be properly seasoned with salt and spices. Shall be stuffed into beef bungs measuring 4 inches or more in diameter; and bungs shall be cut into 16-inch lengths before stuffing. Product shall be thoroughly cooked. Finished product shall be firm, dry, and well chilled when packed for delivery.

#### SAUSAGE; BOLOGNA-STYLE

(Complying with Federal Specification PP-S-71)

**V. A. Item No. 111: Sausage; bologna-style, in beef casing.**—Shall be chilled (unfrozen) Bologna-style sausage of the best grade. Shall be made from fresh (uncured) beef, and fresh (uncured) pork trimmings in the following proportions: beef trimmings 55 to 45 percent; pork trimmings 45 to 55 percent. Pork trimmings shall run from 40 to 50 percent of trimmable fat. Beef trimmings shall be free from gristle, ligaments, and excessive connecting tissue. Bruised and oily pork trimmings, and pork trimmings from head and seedy parts of bellies, shall be excluded. Meat that has been frozen may be used, provided it has been under refrigeration in the freezer not longer than 180 days, shows no evidence of refreezing or deterioration, is of good color, and is otherwise in good condition. All meat shall be in prime condition at the time the product is manufactured. To each 100 pounds of beef trimmings there shall be added 3 pounds of salt and 2½ ounces of saltpeter (not more than 2 ounces of nitrate of soda or not more than ½ ounce of nitrite of soda may be used in lieu of the saltpeter). To each 100 pounds of pork trimmings there shall be added 2½ pounds of salt at the time the pork trimmings are mixed with the chopped beef. Water or ice may be added, provided that the finished product shall not contain added moisture in excess of 10 percent. The addition of cereal, potato flour, or similar substances, or artificial coloring matter, or any organ or other part not specified

herein will not be permitted. The meats shall be finely ground and properly seasoned. Shall be stuffed into a casing of beef middles of good quality, 12 to 16 inches in length. Shall be thoroughly smoked and cooked. The finished product shall be dry and well chilled before being packed for delivery.

**V. A. Item No. 112: Sausage, bologna-style, molded or skinless.**—Shall meet in all respects the requirements of *V. A. Item No. 111* above for Bologna-style sausage in beef casing, except that a sausage shall be molded or skinless. Shall be in 12- to 16-inch lengths.

#### SAUSAGE: CERVELAT-STYLE

(Complying with Federal Specification PP-S-74a)

**V. A. Item No. 113: Sausage; Cervelat-style, dry.**—Shall be Cervelat-style sausage (dry-type) made from lean boneless beef chunks, 25 to 35 percent; lean pork trimmings (not over 15 percent of trimmable fat), 25 percent; and regular pork trimmings (not over 50 percent of trimmable fat), 40 to 50 percent. Beef shall be firm, and free from tendons, ligaments, and excessive connective tissue. Pork trimmings shall be free from bone particles and gristle, and trimmings from heads, seedy parts of bellies, and oily carcasses shall be excluded. Meat that has been frozen may be used provided that it has been under refrigeration in a freezer not to exceed 90 days, shows no evidence of refreezing or deterioration, and is otherwise in prime condition at the time the product is manufactured. The meat shall be properly chopped or cut, and shall be properly cured. The product shall be properly seasoned. Shall be stuffed into sewed hog bungs, sewed beef middles, or fibrous cellulose casings, having a diameter of approximately 3 inches in the fresh; stuffed sausage, or in prime export hog bungs. The latter shall have a minimum diameter of 2 inches at time of stuffing, measured 20 inches from the crown. Shall be uniformly smoked in dry smoke from hardwood or hardwood sawdust. Shall be air-dried for a minimum of 35 days, and shall not be cooked. The finished product shall be shrunk not less than 30 percent from stuffed weight, and shall be firm, dry, and in prime condition when delivered: Shall be prepared only in an establishment which is regularly operated under the supervision of the Meat Inspection Division, United States Department of Agriculture, and shall be inspected, passed, and marked in accordance with regulations governing meat inspection of the United States Department of Agriculture. Shall be prepared in accordance with good commercial practice; shall contain no artificial coloring and shall not contain cereal, vegetable starch, vegetable flour, soybean flour, dried skim milk, or other substances of a like nature.

**V. A. Item No. 114: Sausage, Cervelat-style, soft (Thuringer).**—Shall be Cervelat-style sausage (soft-type) made from lean-beef trimmings, 75 to 85 percent, and pork, 15 to 25 percent. Beef shall be firm and free from tendons, ligaments, and excessive connective tissue. Beef hearts trimmed free of heart caps and arteries may be used in lieu of an equal quantity of beef, but not in excess of 25 percent of the total beef component. Pork trimmings shall be free from bone particles, and gristle, and trimmings from heads, seedy parts of bellies, and oily carcasses shall be excluded. Pork may include clear pork fat which shall not exceed 15 percent of the total weight of the meat. Meat, that has been frozen may be used; provided it has been under refrigeration in a freezer not longer than 90 days, shows no evidence of refreezing or deterioration, and is otherwise in prime condition at the time the product is manufactured. Meat shall be properly chopped or cut and the product, shall be properly seasoned. Shall be stuffed in sewed hog bungs, sewed beef middles, or fibrous cellulose casings having a diameter of approximately 3 inches in the freshly stuffed sausage, or in prime export hog bungs. The latter shall have a minimum diameter of 2 inches at the time of stuffing, measured 20 inches from the crown. Shall be uniformly smoked in dry smoke from hardwood or hardwood sawdust, and shall not be cooked. The finished product shall be shrunk not less than 10 percent from the stuffed weight, and shall be in prime condition when delivered. Shall be prepared only in an

establishment which is regularly operated under the supervision of the Meat Inspection Division, United States Department of Agriculture, and shall be inspected, passed, and marked in accordance with regulations governing meat inspection of the United States Department of Agriculture. Shall be prepared in accordance with good commercial practice; shall contain no artificial coloring and shall not contain cereal, vegetable starch, vegetable flour, soybean flour, dried skim milk, or other substances of a like nature.

#### SAUSAGE; FRANKFURTER-STYLE

(Complying with Federal Specification PP-S-81)

**V. A. Item No. 115: Sausage, frankfurter-style, sheep or hog casing.**—Shall be chilled (unfrozen) frankfurter-style sausage of the best grade. Shall be made from fresh (uncured) beef, and fresh (uncured) pork trimmings in the following proportions: beef trimmings 60 to 40 percent; pork trimmings 40 to 60 percent. Pork trimmings shall run from 40 to 50 percent of trimmable fat. Beef trimmings shall be free from gristle, ligaments, and excessive connective tissue. Bruised and oily pork trimmings, and pork trimmings from heads or seedy parts of the bellies, shall be excluded. Meat that has been frozen shall not be used. All meat shall be in prime condition at the time the product is manufactured. To each 100 pounds of beef trimmings there shall be added 3 pounds of salt and 2½ ounces of salt peter (not more than 2 ounces of nitrate of soda, or not more than ½ ounce of nitrite of soda may be used in lieu of salt peter). To each 100 pounds of pork trimmings there shall be added 2½ pounds of salt at the time the pork trimmings are mixed with the chopped beef. Water or ice may be added, provided that the finished product shall not contain added moisture in excess of 10 percent. The addition of cereal, potato flour, or similar substances, or artificial coloring matter, or any organ or other part not specified herein, will not be permitted. The meats shall be finely ground and properly seasoned. Shall be stuffed into good quality sheep or hog casing, and linked in 5- to 6-inch lengths, running 8 to 10 links to the pound. Shall be thoroughly smoked and cooked. The finished product shall be dry and well chilled before being packed for delivery.

**V. A. Item No. 116: Sausage, frankfurter-style, molded or skinless.**—Shall meet in all respects the requirements of *V. A. Item No. 114* above for frankfurter-style sausage in sheep casing or hog casing, except that sausage shall be molded or skinless. Shall be linked in 5- to 6-inch lengths, running 8 to 10 links to the pound.

#### SAUSAGE; LIVER

(Complying with Federal Specification PP-S-86)

**General requirements.**—Shall be liver sausage of the best grade, prepared in accordance with best commercial practice and under strictly sanitary conditions. Shall be made from fresh pork liver, 50 percent; and fresh pork jowls, 50 percent. Shall be properly seasoned and well cooked. Shall be fresh; or smoked; whichever is specified in the invitation for bids. Sausage artificially colored or containing added moisture, or cereal, vegetable starch, or vegetable flour, will not be accepted.

**V. A. Item No. 117: Sausage, liver, fresh.**—Shall be fresh (cooked but unsmoked) sausage, meeting in all applicable respects the provisions of "General Requirements" of this specification for liver sausage. Shall be stuffed in hog bungs, beef rounds, or beef middles.

**V. A. Item No. 118: Sausage, liver, smoked.**—Shall be smoked sausage (Braunschweiger-style) meeting in all applicable respects the provisions of "General Requirements" of this specification for liver sausage. Shall be stuffed in prime hog-bung casings, and uniformly smoked in dry smoke from suitable hardwood or hardwood sawdust.

**SAUSAGE; PORK**

(Complying with Federal Specification PP-S-91)

**General requirements.**—Shall be chilled (unfrozen) pork sausage of the best grade. Shall be made from strictly fresh (uncured) pork trimmings of the best quality. Trimmings shall have not more than 40 percent of trimmable fat. Bruised and oily trimmings, and trimmings from heads or seedy parts of bellies, shall be excluded. All trimmings shall be strictly fresh, in prime condition, and thoroughly chilled at the time they enter into the manufacture of the sausage. Trimmings that have been frozen will not be acceptable. The addition of cereal, potato flour, or similar substances, or artificial coloring matter, or any organ or other part not specified herein, is not permitted. Water or ice may be added, provided that the finished product shall not contain added moisture in excess of 3 percent. Shall be properly seasoned with salt, pepper, sage, and sugar. Shall be bulk (country-style); or stuffed in hog casing; or stuffed in sheep casing; whichever is specified in the invitation for bids. The finished product shall be dry and well chilled before being packed for delivery.

**V. A. Item No. 119: Sausage, pork, bulk.**—Shall be sausage meeting in all applicable respects the provisions of "General Requirements" of this specification for pork sausage, and shall be delivered in bulk (country-style).

**V. A. Item No. 120: Sausage, pork, link (hog casing).**—Shall be sausage meeting in all applicable respects the provisions of "General Requirements" of this specification for pork sausage. Shall be stuffed into good quality medium hog casing, and linked in 4- to 5-inch lengths, running 6 to 8 links to the pound.

**V. A. Item No. 121: Sausage, pork, link (sheep casing).**—Shall be sausage meeting in all applicable respects the provisions of "General Requirements" of this specification for pork sausage and shall be stuffed into good quality medium sheep casing, in links running 8 to 12 to the pound.

**SCRAPPLE**

(Complying with Federal Specification PP-S-141)

**V. A. Item No. 122: Scrapple.**—Shall be No. 1 grade scrapple, prepared in accordance with the best commercial practice and under strictly sanitary conditions. Shall be made from edible parts of pork heads, 75 percent; pork skins, 4 percent; pork livers, 4 percent; cornmeal, 16 percent; and rye flour, 1 percent. All ingredients to be in prime condition. Shall be ground moderately fine, properly seasoned, and thoroughly cooked. Shall be in prime condition when delivered.

**CORNEB BEEF**

(Complying with Federal Specification PP-B-196)

**V. A. Item No. 123: Corned beef.**—Shall be boneless briskets from carcasses of steers or heifers of the grade commercially known as "Good." Shall be closely trimmed, with the "deckle" removed and excluded. Shall be properly and thoroughly cured in accordance with the best commercial practice, under strictly sanitary conditions. Shall be of good color, well grained, free from blood clots and excessive fat and shall have all bones removed. Shall weigh not less than 6 pounds and not more than 12 pounds. Shall be delivered in barrels, half barrels, or quarter barrels, in pickle; or in commercial containers, without pickle, with pieces individually wrapped in parchment paper; as may be specified in the invitation for bids.

**BEEF; DRIED; UNSLICED**

(Complying with Federal Specification PP-B-214)

**V. A. Item No. 124: Beef, dried.**—Shall be prepared from beef hams from carcasses of the commercial grade known as "Top-Cutter," and shall be all "Insides." Shall be short, thick,

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closely trimmed, and free from surface fat and connective tissue. Coarse-grained, bruised, poorly shaped insides, and insides from bulls shall be excluded. Shall be mild cured in pickle and adequately and uniformly smoked or otherwise dried. Shall be of good bright color and shall weigh not less than 8 pounds and not more than 15 pounds.

**HEARTS; CALF**

(Not covered by Federal Specification)

**V. A. Item No. 125: Hearts, calf, fresh, chilled, No. 1 grade.**—Shall be best quality calf hearts, strictly fresh, chilled, and trimmed free of the fatty or gristly top part, commonly known as the "heart cap." Shall be free from blood clots. Hearts included in any delivery shall be of reasonably uniform weight.

**TONGUES; BEEF**

(Complying with Federal Specification PP-T-576)

**General requirements.**—Shall be short-cut beef tongues of the best (Prime) quality; plump, closely trimmed, and free from cuts, bruises and other imperfections. Fat shall be creamy white. Finished product shall be firm, of good color, and shall weigh not less than 3½ pounds. Shall be fresh, chilled; or fresh, frozen; or cured and smoked; as may be specified in the invitation for bids.

**V. A. Item No. 126: Tongues, beef, fresh, chilled.**—Shall be fresh, chilled tongues, meeting in all applicable respects the provisions of "General Requirements" of this specification for beef tongues.

**V. A. Item No. 127: Tongues, beef, fresh, frozen.**—Shall be fresh, frozen tongues, meeting in all applicable respects the provisions of "General Requirements" of this specification for beef tongues. Tongues that have been under refrigeration for more than 6 months from the time they were placed in the freezer to the time they are offered for delivery will not be accepted. Fresh, chilled tongues, meeting in all respects the requirements of V. A. Item No. 126 above may, at the discretion of the Facility, be accepted in lieu of the frozen product.

**V. A. Item No. 128: Tongues, beef, cured and smoked.**—Shall be prepared from tongues meeting in all respects the requirements of V. A. Item No. 126 above for fresh, chilled beef tongues. Shall be sweet-pickle cured and then smoked for not less than 12 hours at a smoke-house temperature of not less than 130° F. Shall be firm and dry, and otherwise in prime condition when offered for delivery.

**POULTRY, LIVE**

(Complying with Federal Specification LL-P-631)

**General requirements.**—Shall be fancy grade live poultry. Shall be chickens (broilers, fryers, or roasters); or fowl; or ducks, or geese, or turkeys, whichever is specified in the invitation for bids. All breeds of chickens, fowl, and turkeys; all breeds of ducks (except Muscovies and Indian Runners); and all breeds of geese (except Chinese or Swan geese), are acceptable. Shall be birds of either or both sexes, excepting that roasting chickens shall be male birds only, and fowl shall be female birds only. Stags will not be accepted. All live poultry shall be full-fleshed and all, excepting fowl, shall be soft-footed. All chickens and turkeys shall have breast bones flexible at the points, and all ducks and geese shall have windpipes which can be easily dentured. Must be vigorous and healthy, and chickens and fowl shall have bright combs and wattles. Must be free from swollen heads or eyes, or gapes, sneezing, tumors, or other evidence of diseased condition. Shall be free from defects or deformities of backs, legs, wings, breast bone, or eyes; or scabby backs, or scaly legs; and craws must be reasonably empty.

**V. A. Item No. 129: chickens, broilers.**—Shall be young broiling chickens meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 1½ pounds and not more than 3 pounds each.

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**V. A. Item No. 130: Chickens, fryers.**—Shall be young frying chickens meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 3 pounds and not more than 4 pounds each.

**V. A. Item No. 131: Chickens, roasters.**—Shall be young roasting chickens (male) meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 4½ pounds and not more than 6½ pounds each.

**V. A. Item No. 132: Fowl.**—Shall be fowl (female) meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 4½ pounds and not more than 6½ pounds each.

**V. A. Item No. 133: Ducks.**—Shall be young ducks meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 4½ pounds each. Ducks included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 134: Geese.**—Shall be young geese meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 9 pounds each. Geese included in any delivery shall be of reasonably uniform weight.

**V. A. Item No. 135: Turkeys.**—Shall be young turkeys meeting in all applicable respects the provisions of "General Requirements" of this specification for live poultry. Shall weigh not less than 9 pounds and not more than 18 pounds each. Turkeys included in any delivery shall be of reasonably uniform weight.

#### CHICKENS, DRESSED (BROILERS, FRYERS, ROASTERS, AND FOWL)

(Complying with Federal Specification PP-C-248)

**General requirements.**—Shall be grade A Prime chickens (broilers, fryers, roasters, or fowl); whichever is specified in the invitation for bids. Broilers and fryers may be of either sex but roasters shall be male birds only and fowl shall be female chicken only. Shall be dressed and undrawn (i. e., feathers only removed). Shall be dry-picked or semiscalded and dry-packed. Shall be well fleshed, well finished, well bled, well dressed and practically free from pin feathers. The breast shall be well developed, free from bruises, deformities, abrasions, or tears. Defects are permitted in the other parts of the carcass if slight and limited. Head, feet, and vent shall be clean. Crop shall be empty or properly removed through a small incision at the back or side of the neck. Shall consist of chickens of which at least 90 percent of the entire delivery shall be prime or better; the balance may be not lower than choice. No individual package of this grade shall contain more choice chickens than in the proportion of 2 to each 12. Shall be fresh killed; fresh chilled; or fresh hard chilled; whichever is specified in the invitation for bids. Fresh-killed chickens shall be cooled immediately after slaughter to a temperature not above 45° F., kept in a dry chilled condition until delivery, and shall be furnished from a point in such proximity to the Facility as to permit killing, dressing, and delivery within 48 hours from time of slaughter. Fresh-chilled chickens shall be cooled by refrigeration, but without the tissues containing ice crystals and shall be delivered in that condition within 30 days from time of slaughter. Carcasses shall show no evidence of having been frozen or defrosted. Fresh, hard-chilled chickens shall be cooled by dry refrigeration to the extent that the carcasses are solidly frozen. Shall show no evidence of deterioration from freezing and shall not be held for more than 2 months. Unless otherwise specified in the invitation for bids, shall be packed 1 dozen birds to the container. Container shall be plainly marked to show weight, type, class, grade of birds, and the date of slaughter.

**V. A. Item No. 136: Broilers (lightweight), fresh-killed.**—Shall be fresh-killed broilers, meeting in all applicable respects the provisions of "General Requirements" of this specification

for chickens. Shall weigh not less than 1 pound 7 ounces and not more than 1 pound 10 ounces each, and shall average (each delivery) from 17 to 20 pounds to the dozen birds.

**V. A. Item No. 137: Broilers (mediumweight), fresh-killed.**—Shall meet in all respects the requirements of V. A. Item No. 136 above for fresh-killed broilers, except that birds shall weigh not less than 1 pound 11 ounces and not more than 2 pounds 1 ounce each and average (each delivery) from 21 to 25 pounds to the dozen birds.

**V. A. Item No. 138: Broilers (heavyweight), fresh-killed.**—Shall meet in all respects the requirements of V. A. Item No. 136 above for fresh-killed broilers, except that birds shall weigh not less than 2 pounds 2 ounces and not more than 2 pounds 8 ounces each, and average (each delivery) from 26 to 30 pounds to the dozen birds.

**V. A. Item No. 139: Broilers (lightweight), fresh-chilled.**—Shall be fresh, chilled broilers, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 1 pound 7 ounces and not more than 1 pound 10 ounces each, and average (each delivery) from 17 to 20 pounds to the dozen birds. Fresh-killed broilers meeting in all respects the requirements of V. A. Item No. 136 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 140: Broilers (mediumweight), fresh-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 139 above for fresh, chilled broilers, except that birds shall weigh not less than 1 pound 11 ounces and not more than 2 pounds 1 ounce each and average (each delivery) from 21 pounds to 25 pounds to the dozen birds. Fresh-killed broilers meeting in all respects the requirements of V. A. Item No. 137 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 141: Broilers (heavyweight), fresh-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 139 above for fresh, chilled broilers, except that birds shall weigh not less than 2 pounds 2 ounces and not more than 2 pounds 8 ounces each, and average (each delivery) from 26 to 30 pounds to the dozen birds. Fresh-killed broilers, meeting in all respects the requirements of V. A. Item No. 138 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 142: Broilers (lightweight), fresh, hard-chilled.**—Shall be fresh, hard-chilled broilers, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 1 pound 7 ounces and not more than 1 pound 10 ounces each. Average weight (each delivery) from 17 to 20 pounds to the dozen birds. Fresh-killed or fresh, chilled broilers, meeting in all respects the requirements above of V. A. Item No. 136 and V. A. Item No. 139 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 143: Broilers (mediumweight), fresh, hard-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 142 above for fresh, hard-chilled broilers, except that birds shall weigh not less than 1 pound 11 ounces and not more than 2 pounds 1 ounce each, and average (each delivery) from 21 to 25 pounds to the dozen birds. Fresh-killed or fresh, chilled broilers, meeting in all respects the requirements above of V. A. Item No. 137 and V. A. Item No. 140 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 144: Broilers (heavyweight), fresh, hard-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 142 for fresh, hard-chilled broilers, except that birds shall weigh not less than 2 pounds 2 ounces and not more than 2 pounds 8 ounces each and average (each delivery) from 26 to 30 pounds to the dozen birds. Fresh-killed or fresh, chilled broilers, meeting in all respects the requirements above of V. A. Item No. 138 and V. A. Item No. 141 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 145: Fryers (lightweight), fresh-killed.**—Shall be fresh-killed fryers, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 2 pounds, 9 ounces and not more than 3 pounds each. Average weight (each delivery) from 31 to 36 pounds to the dozen birds.

**V. A. Item No. 146: Fryers (heavyweight), fresh-killed.**—Shall meet in all respects the requirements of V. A. Item No. 145 above for fresh-killed fryers, except that birds shall weigh not less than 3 pounds, 1 ounce and not more than 3 pounds, 8 ounces each, and average (each delivery) from 37 to 42 pounds to the dozen birds.

**V. A. Item No. 147: Fryers (lightweight), fresh, chilled.**—Shall be fresh, chilled fryers, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 2 pounds, 9 ounces and not more than 3 pounds each. Average weight (each delivery) from 31 to 36 pounds to the dozen birds. Fresh-killed fryers, meeting in all respects the requirements of V. A. Item No. 145 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 148: Fryers (heavyweight), fresh, chilled.**—Shall meet in all respects the requirements of V. A. Item No. 147 above for fresh, chilled fryers, except that birds shall weigh not less than 3 pounds, 1 ounce and not more than 3 pounds, 9 ounces each, and average (each delivery) from 37 to 42 pounds to the dozen birds. Fresh-killed fryers, meeting in all respects the requirements of V. A. Item No. 146 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 149: Fryers (lightweight), fresh, hard-chilled.**—Shall be fresh, hard-chilled fryers, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 2 pounds, 9 ounces and not more than 3 pounds each. Average weight (each delivery) from 31 to 36 pounds to the dozen birds. Fresh-killed or fresh, chilled, fryers, meeting in all respects the requirements above of V. A. Item No. 145 and V. A. Item No. 147 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 150: Fryers (heavyweight), fresh, hard-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 149 above for fresh hard-chilled fryers, except that birds shall weigh not less than 3 pounds, 1 ounce and not more than 3 pounds, 8 ounces each, and average (each delivery) from 37 to 42 pounds to the dozen birds. Fresh-killed or fresh, chilled fryers, meeting in all respects the requirements of V. A. Item No. 146 and V. A. Item No. 148 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 151: Roasters (mediumweight), fresh, killed.**—Shall be fresh-killed roasters, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 4 pounds 8 ounces and not more than 4 pounds 15 ounces each. Average weight (each delivery) from 54 to 59 pounds to the dozen birds.

**V. A. Item No. 152: Roasters (heavyweight), fresh, killed.**—Shall meet in all respects the requirements of V. A. Item No. 151 above for fresh-killed roasters, except that birds shall weigh not less than 5 pounds and not more than 5 pounds 8 ounces each, and average (each delivery) from 60 to 66 pounds to the dozen birds.

**V. A. Item No. 153: Roasters (mediumweight), fresh, chilled.**—Shall be fresh, chilled roasters, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 4 pounds 8 ounces and not more than 4 pounds 15 ounces each, and average (each delivery) from 54 to 59 pounds to the dozen birds. Fresh-killed roasters, meeting in all respects the requirements of V. A. Item No. 151 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

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**V. A. Item No. 154: Roasters (heavyweight), fresh, chilled.**—Shall meet in all respects the requirements of V. A. Item No. 153 above for fresh, chilled roasters, except that birds shall weigh not less than 5 pounds and not more than 5 pounds 8 ounces each and average (each delivery) from 60 to 66 pounds to the dozen birds. Fresh-killed roasters, meeting in all respects the requirements of V. A. Item No. 152 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 155: Roasters (mediumweight), fresh, hard-chilled.**—Shall be fresh, hard-chilled roasters, meeting in all applicable respects the provisions of "General Requirements" of this specification for chickens. Shall weigh not less than 4 pounds 8 ounces and not more than 4 pounds 15 ounces each, and average (each delivery) from 54 to 59 pounds to the dozen birds. Fresh-killed or fresh, chilled roasters, meeting in all respects the requirements above of V. A. Item No. 151 and V. A. Item No. 153 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 156: Roasters (heavyweight), fresh, hard-chilled.**—Shall meet in all respects the requirements of V. A. Item No. 155 above for fresh, hard-chilled roasters, except that birds shall weigh not less than 5 pounds and not more than 5 pounds 8 ounces each, and average (each delivery) from 60 to 66 pounds to the dozen birds. Fresh-killed or fresh, chilled roasters, meeting in all respects the requirements above of V. A. Item No. 152 and V. A. Item No. 154 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 157: Fowl, fresh-killed.**—Shall be fresh-killed fowl, meeting in all applicable respects the provisions of "General Requirements" of this specification for fowl. Shall weigh not less than 4 pounds and not more than 6 pounds each, and average (each delivery) from 48 to 72 pounds to the dozen birds.

**V. A. Item No. 158: Fowl, fresh, chilled.**—Shall be fresh, chilled fowl, meeting in all applicable respects the provisions of "General Requirements" of this specification for fowl. Shall weigh not less than 4 pounds and not more than 6 pounds each, and average (each delivery) from 48 to 72 pounds to the dozen birds. Fresh-killed fowl, meeting in all respects the requirements of V. A. Item No. 157 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 159: Fowl, fresh, hard-chilled.**—Shall be fresh, hard-chilled fowl, meeting in all applicable respects the provisions of "General Requirements" of this specification for fowl. Shall weigh not less than 4 pounds and not more than 6 pounds each, and average (each delivery) from 48 to 72 pounds to the dozen birds. Fresh-killed, or fresh-chilled fowl meeting in all respects the requirements above of V. A. Item No. 157 and V. A. Item No. 158, respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

#### DUCKS, GEESE, DRESSED, UNDRAWN

(Complying with Federal Specification PP-D-745)

**General requirements.**—Shall be grade A prime, young ducks (class 1) or geese (class 3), male or female birds, either or both. Shall be well fleshed, well finished, well bled, well dressed, and practically free from defects or deformities. Shall be dressed, undrawn (feathers only removed) clear of pin feathers and with the crop empty. Shall be dry-picked, semiscalded or hard scalded. Shall consist of birds of which at least 90 percent of an entire delivery are prime or better, the balance may not be lower than choice. No individual package of this grade shall contain more choice birds than the proportion of 2 to each 12. Shall be fresh-killed; or fresh, chilled; or fresh, hard-chilled; whichever is specified in the invitation for bids. Shall be packed in clean, sound, odorless, commercial containers of the type and size commonly used. Containers shall be plainly marked to show weight, type, class, grade of birds, and the date of slaughter.

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**V. A. Item No. 160: Ducks, fresh-killed.**—Shall be fresh-killed young ducks approximately 8 to 12 weeks old, specially fed, with pliable cartilages of the trachea and meeting in all applicable respects the provisions of "General Requirements" of this specification for ducks. Shall weigh not less than 4 pounds and not more than 6 pounds each. Shall be cooled immediately after slaughter to a temperature not above 45° F. and kept in a dry chilled condition until delivery. Shall be furnished from a point in such proximity to the Facility, as to permit killing, dressing, and delivery to the Facility within 48 hours.

**V. A. Item No. 161: Ducks, fresh, chilled.**—Shall be fresh, chilled, young ducks approximately 8 to 12 weeks old, specially fed, with pliable cartilages of the trachea and meeting in all respects the provisions of "General Requirements" of this specification for ducks. Shall weigh not less than 4 pounds and not more than 6 pounds each. Fresh, chilled ducks shall be cooled by dry refrigeration, but without the tissues containing ice crystals and shall be delivered in that condition within 30 days from time of slaughter. Carcasses shall show no evidence of having been frozen or defrosted. Fresh-killed ducks, meeting in all respects the requirements of V. A. Item No. 160 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 162: Ducks, fresh, hard-chilled.**—Shall be fresh, hard-chilled, young ducks approximately 8 to 12 weeks old, specially fed, with pliable cartilages of the trachea and meeting in all respects the provisions of "General Requirements" of this specification for ducks. Shall weigh not less than 4 pounds and not more than 6 pounds each. Fresh, hard-chilled ducks shall be cooled by dry refrigeration to the extent that the carcasses are solidly frozen. The carcasses shall show no evidence of deterioration from freezing and shall not be held for more than 2 months. Fresh-killed or fresh, chilled ducks, meeting in all respects the requirements above of V. A. Item No. 160 and V. A. Item No. 161 respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 163: Geese, fresh-killed.**—Shall be fresh-killed geese, meeting in all applicable respects the provisions of "General Requirements" of this specification for geese. Shall be cooled immediately after slaughter to a temperature not above 45° F., and kept in a dry chilled condition until delivery. Shall be furnished from a point in such proximity to the Facility as to permit killing, dressing, and delivery to the Facility within 48 hours. Shall weigh not less than 8 pounds and not more than 14 pounds each.

**V. A. Item No. 164: Geese, fresh, chilled.**—Shall be fresh, chilled geese, meeting in all applicable respects the provisions of "General Requirements" of this specification for geese. Fresh, chilled geese shall be cooled by dry refrigeration, but without the tissues containing ice crystals and shall be delivered in that condition within 30 days from time of slaughter. Carcasses shall show no evidence of having been frozen or defrosted. Shall weigh not less than 8 pounds and not more than 14 pounds each. Fresh-killed geese meeting in all respects the requirements of V. A. Item No. 163 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 165: Geese, fresh, hard-chilled.**—Shall be fresh, hard-chilled geese, meeting in all applicable respects the provisions of "General Requirements" of this specification for geese. Fresh, hard-chilled geese shall be cooled by dry refrigeration to the extent that the carcasses are solidly frozen. The carcasses shall show no evidence of deterioration from freezing and shall not be held for more than 2 months. Fresh-killed or fresh, chilled geese, meeting in all respects the requirements above of V. A. Item No. 163 and V. A. Item No. 164, respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

# **TURKEYS, DRESSED, UNDRAWN** (Complying with Federal Specification PP-T-791B)

**General requirements.**—Shall be grade A prime young turkeys, young hens, or young toms, whichever is specified in the invitation for bids. Shall be soft meat with flexible breast bone and less than 1 year old. Shall be well fleshed, well finished, well dressed, and practically free from pin feathers. The breast shall be well developed, practically free of bruises, abrasions, or discolorations, but may have slightly dented (not to exceed 1/4 inch) or slightly curved (not crooked) breast bone. Broken wings above the wing tips, broken legs, or tears on the breast or fleshy part of the carcass not permitted. Defects are permitted in other parts of the carcass if slight and limited. Head, feet, and vent shall be clean. Crop shall be empty or properly removed. Shall be dry picked or semiskinned. Shall consist of turkeys of which at least 90 percent of the entire delivery are prime or better; the balance may not be lower than choice. No individual package of this grade shall contain more choice turkeys than in the proportion of 2 to each 12. Shall be fresh-killed; or fresh, chilled; or fresh, hard chilled, whichever is specified in the invitation for bids. Shall be dry packed in clean, sound, odorless commercial containers of the type and size commonly used for the purposes.

**V. A. Item No. 166: Turkeys, fresh-killed, mediumweight.**—Shall be fresh-killed turkeys meeting in all applicable respects the provisions of "General Requirements" of this specification for turkeys. Shall be immediately cooled after slaughter to a temperature not above 45° F. and kept in a dry-chilled condition until delivery. Shall be furnished from a point in such proximity to the Facility as to permit killing, dressing, and delivery to the Facility within 48 hours. Young hens shall weigh not less than 8 pounds and not more than 12 pounds each; and young toms shall weigh not less than 14 pounds and not more than 21 pounds each.

**V. A. Item No. 167: Turkeys, fresh-killed, heavyweight.**—Shall meet in all respects the requirements of V. A. Item No. 166 above for fresh-killed turkeys, except that young hens shall weigh not less than 12 pounds and not more than 16 pounds each; and young toms shall weigh not less than 21 pounds and not more than 25 pounds each.

**V. A. Item No. 168: Turkeys, fresh, chilled, mediumweight.**—Shall be fresh, chilled turkeys, meeting in all applicable respects the provisions of "General Requirements" of this specification for turkeys. Fresh, chilled turkeys shall be cooled by dry refrigeration, but without the tissues containing ice crystals and shall be delivered in that condition within 30 days from time of slaughter. Carcasses shall show no evidence of having been frozen or defrosted. Young hens shall weigh not less than 8 pounds and not more than 12 pounds each; and young toms shall weigh not less than 14 pounds and not more than 21 pounds each. Fresh-killed turkeys, meeting in all respects the requirements of V. A. Item No. 166 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 169: Turkeys, fresh, chilled, heavyweight.**—Shall meet in all respects the requirements of V. A. Item No. 168 above for fresh, chilled turkeys, except that young hens shall weigh not less than 12 pounds and not more than 16 pounds each (and young toms shall weigh not less than 21 pounds and not more than 25 pounds each). Fresh-killed turkeys, meeting in all respects the requirements of V. A. Item No. 167 above may, at the discretion of the Facility, be accepted in lieu of the chilled product.

**V. A. Item No. 170: Turkeys, fresh, hard-chilled, mediumweight.**—Shall be fresh, hard-chilled turkeys, meeting in all applicable respects the provisions of "General Requirements" of this specification for turkeys. Fresh, hard-chilled turkeys shall be cooled by dry refrigeration to the extent that the carcasses are solidly frozen. The carcasses shall show no evidence of deterioration from freezing and shall not be held for more than 2 months. Young hens shall weigh not less than 8 pounds and not more than 12 pounds each; young toms shall weigh not less than 14 pounds and not more than 21 pounds each. Fresh-killed or fresh, chilled turkeys,

meeting in all respects the requirements of *V. A. Item No. 166* and *V. A. Item No. 168* respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

**V. A. Item No. 171: Turkeys, fresh, hard-chilled, heavyweight.**—Shall meet in all respects the requirements of *V. A. Item No. 170* above for fresh, hard-chilled turkeys, except that young hens shall weigh not less than 12 pounds and not more than 16 pounds each; and young toms shall weigh not less than 21 pounds and not more than 25 pounds each. Fresh-killed, or fresh, chilled turkeys, meeting in all respects the requirements of *V. A. Item No. 167* and *V. A. Item No. 168* respectively may, at the discretion of the Facility, be accepted in lieu of the hard-chilled product.

#### RABBITS, DOMESTIC, DRESSED (Complying with Federal Specification PP-R-21)

**General requirements.**—Shall be fancy grade young domestic rabbits. Shall be fine-grained, full-fleshed, with short, thick, well-rounded carcass, and with broad, deep-fleshed shoulders, back and hips. Shall have firm muscle texture, with exterior fat well distributed over loins, shoulders, and ribs; the interior fat to be plentiful in the crotch and over the inner walls of the carcass, and kidneys practically surrounded by thick layers of firm, white fat. The carcass shall be well bled, well dressed, and free from bruises, defects, or deformities. Shall not have been frozen and shall be thoroughly chilled at time of delivery. Shall be broiling rabbits, frying rabbits, or roasting (stewing) rabbits; whichever is specified in the invitation for bids.

**V. A. Item No. 172: Broiling rabbits.**—Shall be broiling rabbits, meeting in all respects the provisions of "General Requirements" of this specification for rabbits.

**V. A. Item No. 173: Frying rabbits.**—Shall be frying rabbits, meeting in all respects the provisions of "General Requirements" of this specification for rabbits. Dressed weight shall be not less than 1½ pounds and not more than 3 pounds each.

**V. A. Item No. 174: Roasting (stewing) rabbits.**—Shall be roasting (stewing) rabbits meeting in all respects the provisions of "General Requirements" of this specification for rabbits. Dressed weight shall be not less than 3 pounds and not more than 7 pounds each. Rabbits included in any delivery shall be of reasonably uniform weight.

#### RABBITS, COTTONTAIL (Not covered by Federal Specification)

**V. A. Item No. 175: Rabbits, cottontail, fresh-killed, fancy grade.**—Shall be best quality cottontail rabbits. Shall be young, plump, with kidneys fairly well covered with fat, and shall be free from gunshot wounds. Shall be strictly fresh-killed and commercially dressed (i. e., entrails only to be removed), with head and feet on. Shall be such in general appearance, condition, fitness, and dressing, as to conform to the quality generally recognized in the trade as fancy. Shall weigh not less than 2 pounds each.

#### CHEESE (AMERICAN, DOMESTIC-SWISS, COTTAGE) (Complying with Federal Specifications C-C-271a-301a and 281 respectively)

**V. A. Item No. 176: Cheese (natural) American (cheddar or American-cheddar).**—Shall be fancy grade cheese of the cheddar or American-cheddar type, made from milk drawn from cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area, or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Shall be prepared in accordance with best commercial practice under strictly sanitary conditions, by the cheddar process, from whole milk. Shall be mild-cured (current); or medium-cured (mellow); or aged (nippy or sharp); as specified in the invitation for bids. Finished product shall contain not more than 39 percent of moisture and,

in the water-free substance, not less than 50 percent of milk fat. Shall score not less than 92 points on the basis of the following factors:

**Body and texture.**—(Maximum 40 pounds.) Shall be "close" or "medium-close"; fairly firm and compact in structure, and practically free from openings.

**Flavor.**—(Maximum 30 points.) If cheese is mild-cured (current) or medium-cured (mellow) the flavor shall be clean and desirable. If cheese is aged (nippy or sharp) the flavor and aroma shall be especially fine and pleasing.

**Finish and appearance.**—(Maximum 20 points.) Shall be uniform in size and shape; with even, dry, close surfaces; square-edged, well dressed, clean, evenly paraffined and reasonably free from mold.

**Color.**—(Maximum 10 points.) Cheese may be uncolored or medium colored, uniform, not mottled. Somewhat translucent if the cheese is aged.

Shall be, as specified in the invitation for bids, of the sizes and shapes known as "Cheddars" (70 to 75 pounds each), or "Flats" (32 to 34 pounds each); or "Daisies" (20 to 26 pounds each); or "Longhorns" (approximately 12½ pounds each); or "Young Americas" (10 to 11½ pounds each). Shall be packed in new, clean, sound, and substantial standard commercial containers.

**V. A. Item No. 177: Process cheese, American (cheddar or American cheddar).**—Shall be process cheese (cheddar or American-cheddar) of the best grade, made from whole milk drawn from cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Shall be prepared by comminuting and mixing one or more lots of American or American-cheddar cheese into a homogeneous, plastic mass, by the action of heat, with or without the addition of water, and with or without the incorporation of not more than 3 percent of a suitable emulsifying agent. Shall be mild-cured (current); or medium-cured (mellow); or aged (nippy or sharp); as may be specified in the invitation for bids. Finished product shall contain not more than 40 percent of moisture and, in the water-free substance, not less than 50 percent of milk fat. Flavor shall be clean and desirable. If cheese is aged (nippy or sharp) the flavor and aroma shall be especially fine and pleasing.

**Body and texture** shall be smooth and meaty with no openings and reasonably free from pinholes. May be colored or uncolored. Shall be uniform in size and shape, with even, dry surfaces; square edges, and free from mold. Shall be neat and clean and entirely enclosed in foil which shall closely contact the cheese. Shall be in square prints (approximately 10 pounds each) or in print-loaf (approximately 5 pounds each) whichever is specified in the invitation for bids. Shall be packed in new, clean, sound, and substantial standard commercial containers.

**V. A. Item No. 178: Cheese, Domestic-Swiss.**—Shall be fancy grade Domestic-Swiss cheese made from milk drawn from cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area, or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Shall be prepared in accordance with best commercial practice, under strictly sanitary conditions, from whole milk or from partly skimmed milk, by the Emmentaler process and ripened by special gas-producing bacteria causing characteristic "eye" or holes. The finished product shall contain, in the water-free substance, not less than 45 percent of milk fat. Shall be fresh (mild cured or current); or medium cured (mellow); or well cured (aged); as specified in the invitation for bids. Shall be free from impurities and shall score not less than 92 points on the basis of the following factors:

**Body, texture, and eyes.**—(Maximum 40 points.) Shall be firm, if fresh; and meaty if medium-cured or well-cured. Shall be free from Glaesler, ragged, or irregular development and shall not be pinholey, spongy, gassy, or bloated. Shall have open, well-developed eyes. The majority of the eyes shall be at least ¼ inch in diameter, and there shall be not less than one and not more than five eyes to the trier.

**Flavor.**—(Maximum 30 points). Shall be clean and pleasing in flavor. Shall have characteristic Domestic-Swiss cheese flavor.

**Finish and appearance.**—(Maximum 20 points.) Shall be clean, well-shaped; with even, closed surface; and have dry, sound rind, free from mold.

**Salt.**—(Maximum 10 points.) Shall be uniform in salt, and shall have a slightly salty taste. Shall be, as specified in the invitation for bids, either of the drum or wheel type (circular in shape, ranging in diameter from 28 to 38 inches; ranging in height from 6 to 10 inches; and weighing; not less than 125 pounds nor more than 175 pounds); or of the block type (oblong in shape, ranging in length from 20 to 22 inches; from 6 to 7 inches square; and weighing from 26 to 35 pounds); or pieces cut from drum or block types of cheese as prescribed herein; the size of the piece or pieces to be as specified in the invitation for bids. Shall be packed in new, clean, sound, and substantial standard commercial containers.

**V. A. Item No. 179: Process cheese, Domestic-Swiss.**—Shall be process Domestic-Swiss cheese of the best grade, made from milk drawn from cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area, or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Shall be prepared by comminuting and mixing one or more lots of well cured Domestic-swiss cheese into a homogeneous mass by the action of heat, with or without the addition of water, and with or without the incorporation of not more than 3 percent of a suitable emulsifying agent. Shall contain not more than 40 percent of water, and, in the water-free substance, not less than 45 percent of milk fat. The body and texture shall be smooth and meaty, with no openings, and reasonably free from pinholes. The flavor shall be clean and desirable. Shall be uniform in size and shape, with even, dry surfaces, square edges, and free from mold. Shall be neat and clean and entirely enclosed in foil which shall closely contact the cheese on all sides. Shall be packed in new, clean, sound, and substantial standard commercial containers.

**V. A. Item No. 180: Cheese, cottage.**—Shall be cottage cheese of the plain-curd type, prepared in accordance with best commercial practice and shall be free from impurities. Shall be a good, sound, wholesome product of clean, pleasing flavor, free from high acidity or evidence of mold. Milk from which the cottage cheese is produced shall be fresh, clean, free from objectionable odors and flavors, and shall be drawn from healthy cows found to be free from tuberculosis, when tuberculin tested within 1 year previous to the date of the contract by a regularly employed Federal, State, or Territorial veterinarian, or by an officer of the Veterinary Corps of the United States Army, or by a veterinarian accredited by the State or Territory or the Bureau of Animal Industry of the United States Department of Agriculture; or from cows in accredited herds, or located in modified accredited areas, as defined in the current requirements of the United States Public Health Service Milk-Ordinance and Code. Said milk shall have been pasteurized at a temperature of not less than 142° F. for not less than 30 minutes, or pasteurized by other process which has been demonstrated to be of at least equal efficiency as the foregoing pasteurization and has the approval of the State health authorities; then cooled immediately to a temperature below 50° F. and kept at that temperature until manufacturing of the cheese is started; provided that such manufacture may begin as soon as the milk is cooled to the setting temperature. In any case the milk used shall have received initial or subsequent pasteurization, as prescribed herein, not more than 24 hours before manufacturing of the cottage cheese begins. The cheese shall be prepared in and furnished from plants operated under strict sanitary conditions; the plant and equipment being subject at all times to inspection and approval of the purchasing authorities. Shall be furnished by dealers who have filed with the Facility a certificate from a licensed physician or a qualified bacteriologist, certifying that all persons employed in pasteurizing and cheese-manufacturing plants from which the product is furnished, have passed a satisfactory clinical and laboratory exam-

ination within 1 year previous to the date of the proposal and are free from communicable disease. Shall be packed in new, clean, sound, and properly sealed commercial containers which shall be thoroughly coated on the inside with paraffin or be well lined with parchment paper or other suitable moisture-resisting material, the lining to completely envelop the cottage cheese.

## CHEESE; CREAM

(Not covered by Federal Specification)

**V. A. Item No. 181: Cheese, cream, sweet.**—Shall be unpurified cheese, made from whole milk enriched with cream. Shall contain, in the water-free substance, not less than 65 percent of milk fat and shall be free from acid. Shall be packed and wrapped in accordance with the best commercial practice in the locality where purchased. Contents (net weight) of the individual package to be as prescribed in the invitation for bids.

**V. A. Item No. 182: Cheese, cream, sour.**—Shall be unpurified cheese, of mild acidity, made from whole milk enriched with cream. Shall contain, in the water-free substance, not less than 65 percent of milk fat. Shall be packed and wrapped in accordance with the best commercial practice in the locality where purchased. Contents (net weight) of the individual package to be as prescribed in the invitation for bids.

## BUTTER

(Complying with Federal Specification C-B-801b)

**General requirements.**—Shall be (grade AA) 93-score butter; or (grade A) 92-score butter; or (grade B) 90-score butter; whichever is specified in the invitation for bids. Shall be made from cream separated from milk drawn from healthy cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area, or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Cream used shall be of good quality, pasteurized at a temperature of not less than 145° F., for not less than 30 minutes; or by any other method of pasteurization approved by the United States Public Health Service that yields equivalent results. Shall be prepared, processed and packaged under modern, sanitary conditions in accordance with good commercial practice. All butter delivered shall be clean and sound, free from adulteration, contamination, foreign material and visible mold. Shall contain not less than 80 percent by weight of milk fat. Shall be packed 30 to 60 one-pound net prints to the case; each print properly wrapped in parchment paper, with an outer wrapper of waxed cardboard. Cases to be either wood, fiber, or heavy cardboard; new, clean and sound.

**V. A. Item No. 183: Sweet-cream butter (grade AA) 93-score.**—Shall be fresh butter, made from sweet cream, none of which shall contain or shall have contained more than 0.25 percent of acid, calculated as lactic acid. There shall be no preservatives used. Shall meet in all applicable respects the provisions of "General Requirements" of this specification for butter. Shall conform to the following required characteristics:

**Flavor.**—Shall be highly pleasing and fine.

**Body.**—Shall be firm, waxy, and good texture.

**Color.**—Shall be uniform and even throughout; light to full golden yellow.

**Salt.**—Shall not be used in the preparation of the butter.

**Package.**—Shall be neat, clean, uniform, and sound.

Butter shall possess, when delivered, a flavor rating of 93 and the permitted total defects in body and color be limited to a disrating of ½ point.

**V. A. Item No. 184: Butter (grade A) 92-score.**—Shall be butter meeting in all applicable respects the provisions of "General Requirements" of this specification for butter. Shall be made from exclusively pasteurized cream, with common salt or without salt. Shall conform to the following required characteristics:

*Flavor.*—Shall be pleasing and desirable.

*Body.*—Shall be firm and of good texture.

*Color.*—Shall be uniform; light to full gold yellow.

*Salt.*—If salt is used, it shall be dissolved and light to medium in amount.

*Package.*—Shall be neat, clean, uniform, and sound.

Butter shall possess, when delivered, a flavor rating of not less than 92 and the permitted total defects in body, color, and salt shall be limited to a disrating of  $\frac{1}{2}$  point; if the flavor rating is 93, the permitted total defects in these factors shall be limited to a disrating of not to exceed  $\frac{1}{2}$  points.

**V. A. Item No. 185: Butter (grade B) 90-score.**—Shall be butter meeting in all applicable respects the provisions of "General Requirements" of this specification for butter. Shall be made exclusively from pasteurized cream, with common salt or without salt. Shall conform to the following required characteristics:

*Flavor.*—Shall be fairly pleasing.

*Body.*—Shall be firm.

*Color.*—Shall be fairly uniform and within the normal range of good commercial butter.

*Salt.*—If salt is used it shall be light to medium in amount.

*Package.*—Shall be clean, uniform, and sound.

Butter shall possess, when delivered, a flavor rating of not less than 90 and the permitted total defects in body, color, and salt, shall be limited to a disrating of  $\frac{1}{2}$  point; if the flavor rating is 93, the permitted total defects in these factors shall be limited to a disrating of  $\frac{2}{3}$  points; or if the flavor rating is 92, the permitted total defects in these factors shall be limited to a disrating of  $1\frac{1}{2}$  points.

In scoring butter for compliance with the requirements of this specification the following rules shall be used:

1. *Flavor.*—Butter possessing flavor classified as highly pleasing and fine shall be given a flavor rating of 93; pleasing and desirable, 92; fairly pleasing, 90.
2. *Defects.*—Butter possessing defects in body, color, or salt shall be numerically disrated as follows:
  - (a) Gummy, leaky, spongy or weak, mealy, crumbly or sticky body; wavy color or color specks; or sharp salt, shall be disrated  $\frac{1}{2}$  point for a slight defect and 1 point for a definite defect.
  - (b) Ragged-boring, grainy body; streaked or mottled color; or gritty salt, shall be disrated 1 point for a slight defect and 2 points for a definite defect.
  - (c) High color (unnatural) shall be disrated 1 point.

#### EGGS

(Complying with Federal Specification C-E-271a)

**General requirements.**—Shall be fresh hen eggs (except that processed eggs and grade E eggs may be of the storage class). Shall be of grade AA, grade A, or grade E, as specified in the invitation for bids. Shall be edible, clean, uniform size, and sound shelled (except for permitted tolerance  $\alpha$ ); shall be sweet, free from mold and foreign flavor or odor. Unless otherwise specified, eggs shall be either white, brown, or a mixture of these two colors; shall not be accepted if the eggs have been commercially washed, sand-blasted or otherwise artificially cleaned; and the minimum net weight of a single case of 30 dozen eggs shall be not less than 45 pounds when delivered

and such eggs shall contain not more than 12 eggs (3.3 percent) weighing less than 22 ounces per dozen. No inedible eggs or loss will be allowed. Eggs shall be considered of the storage class if they have been in cold storage at a temperature of 35° F. or less for a period longer than 29 days. Shall be packed in clean, sound, standard commercial cases in good condition, containing 30 dozen net.

**V. A. Item No. 186: Eggs, fresh (grade AA).**—Shall be fresh hen eggs, meeting in all applicable respects the provisions of "General Requirements" of this specification for eggs. In addition, the air cell shall not exceed  $\frac{1}{8}$  inch in depth and may be regular or slightly wavy. The yolk may be slightly defined and shall be free from defects or blemishes visible before the candle. The white shall be clear and firm. In each case of 30 dozen eggs not less than 80 percent (24 dozen) shall be specials; 10 percent (3 dozen) shall be extras or better, and the remainder (10 percent or 3 dozen) shall be standards, except for a permitted tolerance of 18 eggs per dozen (5 percent), which may be of the quality of trades, light dirties, or checks or better and of which not more than 3 eggs (0.8 percent) may contain small meat spots or blood clots.

**V. A. Item No. 187: Eggs, fresh, infertile (grade AA).**—Shall be eggs meeting in all respects the requirements of V. A. Item No. 186 above for fresh eggs, grade AA and, in addition, the eggs shall be infertile. Bids on infertile eggs will not be considered from other than the original producer. Contract will not be awarded on this item until the responsible officer at the Facility has definite assurance that the bidder is in a position to furnish infertile eggs produced on his own premises in the amount called for in the proposal.

**V. A. Item No. 188: Eggs, fresh (grade A).**—Shall be fresh hen eggs, meeting in all applicable respects the provisions of "General Requirements" of this specification for eggs. In addition, the air cell shall not exceed  $\frac{1}{8}$  inch in depth and may be regular or slightly wavy. The yolk may be fairly well defined and shall be practically free from defects or blemishes visible before the candle. The white shall be clear and reasonably firm. Shall consist of eggs of which at least 80 percent in each case of 30 dozen are extras or better; and the balance (20 percent) are standards, except for a permitted tolerance of 18 eggs per 30 dozen (5 percent) which may be of the quality of trades, light dirties, or checks or better and of which not more than 3 eggs (0.8 percent) may contain small meat spots or blood clots.

**V. A. Item No. 189: Eggs, fresh or storage (grade E).**—Shall be hen eggs meeting in all applicable respects the provisions of "General Requirements" of this specification for eggs and may be fresh or of the storage class. In addition, the air cell shall not exceed  $\frac{1}{8}$  inch in depth and may show total movement not in excess of  $\frac{1}{8}$  inch; unless the air cell is not over  $\frac{1}{8}$  inch in depth, in which case it may be free. The yolk may be well defined and may show definite but not serious defects visible before the candle. The white shall be clear but may be slightly weak. Shall consist of eggs which at least 80 percent are standards or better; the balance (20 percent) are trades or light dirties, except for a permitted tolerance of 36 eggs per 30 dozen (10 percent) which may be of the quality of dirty or checks or better, and of which not more than 5 eggs (1.4 percent) may contain small meat spots or blood clots.

**V. A. Item No. 190: Eggs, processed, fresh or storage (grade A).**—Shall be eggs meeting in all respects the requirements of V. A. Item No. 188 above for eggs, grade A, except that the eggs may be of the storage class and shall have been processed by the application of oils, solvents, or other processing fluids that afford proper protection to the quality of the eggs and that do not impart flavors or odors to the eggs treated. The eggs shall be completely covered and the shell pores filled with the processing fluid. The eggs shall not have been subjected during the processing to a temperature which will alter adversely the physical condition of the egg white or the membrane of the shell. The processing fluid shall be removed from the processed eggs prior to delivery.

# CREAM, FRESH, PASTEURIZED

(Complying with Federal Specification C-C-871a)

**General requirements.**—Shall be cream; or whipping cream; whichever is specified in the invitation for bids. Shall have been separated from fresh milk which is clean and drawn from healthy cows found free from tuberculosis when tuberculin tested within 1 year previous to the date of contract by a regularly employed Federal, State, or Territorial veterinarian; or by an officer of the Veterinary Corps of the United States Army; or by a veterinarian accredited by the State or Territory and the Bureau of Animal Industry of the United States Department of Agriculture. For diseases other than tuberculosis, such tests and examinations as the local and/or State Health Department concerned may prescribe shall be made. All cream derived from milk obtained within 15 days before and 5 days after parturition, or such longer periods as may be necessary to render the milk colostrum free, shall be excluded. Shall be pasteurized at a temperature of not less than 145° F. for not less than 30 minutes, or by other approved method of pasteurization yielding equivalent results, in pasteurizing apparatus the design and operation of which comply with the provisions of the Public Health Service Milk Ordinance and Code; then cooled immediately to a temperature below 50° F. and kept at that average temperature until delivery. Shall be delivered within 24 hours after pasteurization. Shall be fresh, clean, and free from objectionable odors or objectionable flavors. Shall contain no added water, preservatives, or other foreign substances. Shall contain not more than 0.2 percent of acid-reacting substances, calculated in terms of lactic acid. Shall contain not more than 100,000 bacteria per cubic centimeter at any time after pasteurization. Chemical analyses of deliveries, if required, shall be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids; all other analyses shall be made in accord with the latest edition of "Standard Methods for the Examination of Dairy Products" published by the American Public Health Association. The chemical and bacteriological standards incorporated in these specifications shall be regarded as minimum requirements. Bidders will be required to deliver cream in conformity with State laws or regulations, or local ordinances or regulations, where such laws or regulations require higher percentages of milk fat and total milk solids, or a lower maximum bacterial count. Shall be produced and handled in strict accordance with the best sanitary practice; plants and equipment being subject at all times to the inspection and approval of the Facility. Shall be furnished by dealers who have filed with the inspection and approval of the local or State Department of Health that all cattle from which the milk is obtained have passed satisfactory tuberculin test within 1 year previous to the date of the contract, or that such cattle are accredited herds or located in modified accredited areas, as defined in the current requirements of the United States Public Health Service Milk Ordinance and Code; and certificate from a licensed physician or a qualified bacteriologist, certifying that all persons employed in pasteurizing and bottling plants from which the product is furnished have passed a satisfactory clinical and laboratory examination within 1 year previous to the date of proposal, and are free from communicable diseases. Shall be delivered in sterilized and clean, sound containers which shall afford the cream adequate and proper protection from contamination and from spilling.

**V. J. Item No. 191: Cream.**—Shall meet in all respects the provisions of "General Requirements" of this specification for cream, and shall contain not less than 18 percent of milk fat.

**V. J. Item No. 192: Whipping cream.**—Shall meet in all respects the provisions of "General Requirements" of this specification for cream, and shall contain not less than 30 percent of milk fat.

## MILK

(Complying with Federal Specification C-M-381c)

**V. A. Item No. 193: Milk, fresh (pasteurized).**—Shall be fresh, clean cows' milk, (Type II No. 3 free from objectionable odors and flavors, and shall be drawn from healthy cows

found free from tuberculosis when tuberculin tested within 1 year previous to the date of the contract by a regularly employed Federal, State, or Territorial veterinarian, or by an officer of the Veterinary Corps of the United States Army; or by a veterinarian accredited by the State or Territory and the Bureau of Animal Industry of the United States Department of Agriculture; *Provided*, That in modified accredited counties in which the modified accredited area plan is applied to the dairy herds, the modified accredited area system approved by the United States Department of Agriculture, shall be accepted in lieu of annual testing. For diseases other than tuberculosis, such tests and examination as the local and/or State Health Department concerned may prescribe shall be made. All milk obtained within 15 days before and 5 days after parturition, or such longer period as may be necessary to render the milk colostrum free, shall be excluded. Shall contain not less than 11.25 percent of milk solids, not less than 8 percent of solids other than fat, and not less than 3.25 percent of milk fat. Shall contain no water, preservatives, or other foreign substance. Shall be pasteurized so that every particle of milk will be heated to a temperature of not less than 143° F. and held at such temperature for not less than 30 minutes, or heated to a temperature of not less than 160° F. and held at such temperature for not less than 15 seconds, or by other approved methods of pasteurization giving equivalent results, in apparatus, the design and operation of which comply with the provisions of the United States Public Health Service Ordinance and Code and are approved by the local and/or State Health Department concerned. Shall be cooled immediately to a temperature below 50° F. and kept at such temperature until delivery. Milk shall be delivered within 24 hours after pasteurization. The bacterial count of the pasteurized milk shall not exceed 50,000, as determined by the standard plate count, of samples taken at the time of delivery or immediately thereafter. Chemical analyses, if required, shall be made in accordance with the methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids. Bacteriological examinations shall conform to the standard methods and technique as prescribed in the latest edition of the Standard Methods for the Examination of Dairy Products, published by the American Public Health Association. The chemical and bacteriological standards incorporated in this specification shall be regarded as the lowest standard which will be acceptable. Bidders will be required to deliver milk in conformity with State laws or regulations or local ordinances or regulations when such laws or regulations require higher percentage of milk fat and total milk solids or a lower maximum bacterial count. Shall be produced and handled in strict accordance with the best sanitary practice; plants and equipment being subject at all times to the inspection and approval of the Facility. Shall be furnished by dealers who have filed with the inspection and approval of the local or State Department of Health that all cattle from which the milk is obtained are accredited herds or located in modified accredited area, as defined in the current requirements of the United States Public Health Service Milk Ordinance and Code; and certificate from a licensed physician or a qualified bacteriologist, certifying that all persons employed in pasteurizing and bottling plants from which the product is furnished have passed a satisfactory clinical and laboratory examination within 1 year previous to the date of proposal, and are free from communicable diseases. Containers shall be filled and capped by approved mechanical equipment, and, unless otherwise specified, the caps or cover shall protect the pouring lip to at least its largest diameter. Shall be delivered in sterilized and clean, sound containers which afford adequate and proper protection of contents from contamination and from spilling.

**V. A. Item No. 194: Milk, grade A pasteurized (Type II, No. 1).**—Shall meet in all respects the requirements of V. A. Item No. 193 above for pasteurized milk, except that the bacteria plate count shall not exceed 30,000 at any time after pasteurization. In addition, shall conform to all specifications for grade A pasteurized milk as defined in the current requirements of the United States Public Health Service Milk Ordinance and Code.

**BUTTERMILK**

(Complying with Federal Specification C-B-816)

**General requirements.**—Shall be plain buttermilk, or cultured buttermilk; whichever, specified in the invitation for bids. Shall be fresh, clean, free from objectionable odors and objectionable flavors, and shall be prepared from milk, or from cream separated from milk, drawn from healthy cows found free from tuberculosis when tuberculin tested within 1 year previous to the date of the contract, by a regularly employed Federal, State, or Territorial veterinarian; or by an officer of the Veterinary Corps of the United States Army; or by a veterinarian accredited by the State or Territory and the Bureau of Animal Industry of the United States Department of Agriculture; or from cows in accredited herds or located in modified accredited areas, as defined in the current requirements of the United States Public Health Service Milk Ordinance and Code. Milk from which the buttermilk is produced shall have been pasteurized at a temperature of not less than 142° F. for not less than 30 minutes, then cooled immediately to a temperature below 50° F. and kept at that temperature until delivered; or pasteurized by other process which has been demonstrated to be of at least equal efficiency as the foregoing pasteurization and has the approval of the State health authorities. Shall be properly ripened and have a good, clean, tasty flavor. The finished product shall contain not less than 8.5 percent of milk solids, not fat. Chemical analyses of deliveries, if required, shall be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids; all other analyses shall be made in accordance with the latest edition of "Standard Methods for the Examination of Dairy Products" published by the American Public Health Association. Shall be produced and handled in strict accordance with the best sanitary practice; plants and equipment being subject at all times to the inspection and approval of the Facility. Shall be furnished by dealers who have filed with the facility a certificate from a licensed physician or a qualified bacteriologist, certifying that all persons employed in pasteurizing and bottling plants from which the product is furnished, have passed a satisfactory clinical and laboratory examination within 1 year previous to the date of proposal, and are free from communicable diseases. Shall be delivered in sterilized and clean, sound containers which shall afford proper and adequate protection of contents from contamination and spilling.

**V. A Item No. 195: Buttermilk, plain.**—Shall be plain buttermilk, meeting in all respects the provisions of "General Requirements" of this specification for buttermilk. Shall be the product that remains when the fat is removed from the milk or cream, sweet or sour, which has been properly pasteurized, has not been neutralized, and to which no other substances have been added in the process of churning.

**V. A Item No. 196: Buttermilk, cultured.**—Shall be cultured buttermilk meeting in all respects the provisions of "General Requirements" of this specification for buttermilk. Shall be made from pure, sweet, properly pasteurized skimmed milk, and a pure culture of lactic acid bacteria.

**ICE CREAM, SHERBETS, ICES**

(Complying with Federal Specification EE-1-116a)

**General requirements.**—Shall be ice cream (plain, fruit, nut, bisque) or French Ice cream (French custard, parfait); or sherbets; or ices; whichever is specified in the invitation for bids. All material used shall be sound and wholesome. The milk or cream used shall be from healthy cows located in an area designated by the United States Department of Agriculture as a modified tuberculosis-free area; or from cows in herds fully accredited as tuberculosis free by the United States Department of Agriculture. Chemical analyses of deliveries, if required, shall be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids; bacteriological analyses, if required, shall be made in accordance with the latest edition of "Standard Methods for the Examination of Dairy Products" published

by the American Public Health Association. Shall be produced and handled in accordance with the best sanitary practice, plants and equipment being subject at all times to the inspection and approval of the Facility. Shall be furnished by dealers who have filed with the Facility a certificate from a licensed physician or a qualified bacteriologist, certifying that all persons employed in the plant or plants where the subject commodity is manufactured have passed a satisfactory clinical and laboratory examination within 1 year previous to the date of the contract, and are free from communicable diseases. Shall be packed and delivered in clean, sound, standard sanitary commercial containers, or as specified in the invitation for bids. In addition, shall meet the following detail requirements for the particular kind and variety.

**V. A. Item No. 197: Ice cream (plain, fruit, nut, bisque).**—Shall be pure, clean, frozen product made from sweet cream, milk or milk products, sugar, and harmless flavoring; with or without certified food color; with or without gelatin and/or other edible stabilizers; and with or without eggs. Flavors may include vanilla, chocolate or cocoa, caramel, almond, coffee, mint, maple, butterscotch, or other approved flavors; fruits may include strawberries, pineapples, peaches, cherries, bananas, figs, raspberries, or other approved fruits; nuts may include walnuts, almonds, filberts, chestnuts, pistachio, or other approved nuts; and confections may include macaroons, spongecake, marshmallows, candy, etc.; as specified in the invitation for bids. The entire mix, except flavors, fruits and nuts, shall be pasteurized at not less than 155° F. and held at that temperature for 30 minutes; or by some other recognized method of pasteurization acceptable to local health authorities and giving equivalent results. Shall be properly homogenized, and after proper freezing shall be properly hardened and otherwise in prime condition. Shall contain not less than 14 percent by weight of sugar, not more than one-half of 1 percent by weight of stabilizer, not less than 9 and not more than 12½ percent by weight of serum solids, and not less than 12 percent by weight of milk fat; except that ice cream in which fruit, nuts, cocoa or chocolate, or confections, are used as flavoring, shall contain not less than 10 percent by weight of milk fat; and provided that the total weight of milk fat and added material used as flavoring shall be not less than 12 percent by weight of the total mixture. The flavor of the finished product shall be pleasing and characteristic of the flavor specified in the invitation for bids. Finished product shall weigh not less than 4½ pounds per gallon and shall contain not more than 50,000 bacteria per gram.

**V. A. Item No. 198: French ice cream (French custard, parfait).**—Shall meet in all respects the provisions of V. A. Item No. 196 above for ice cream, except that it shall contain eggs, and shall contain not less than 14 percent by weight of milk fat.

**V. A. Item No. 199: Sherbets.**—Shall be made from pasteurized milk, sucrose and/or other approved edible sugars, flavored with fruit juices or other natural and/or approved artificial flavors; and may contain egg albumen and a stabilizer. Approved certified food color, may be added. Shall be frozen to the proper consistency when delivered, and shall not have over 35 percent overrun, based on its weight before freezing. Flavor shall be distinct and characteristic of the flavor specified in the invitation for bids. Shall contain not less than 4 percent by weight of milk solids, and not less than 0.35 percent of acid expressed as lactic acid. Bacterial count shall not be greater than 50,000 per gram.

**V. A. Item No. 200: Ices.**—Shall be made from water and sucrose and/or other approved edible sugars; and flavored with fruit juices or other natural flavors which will give to the finished product the distinct characteristic flavor specified in the invitation for bids. Approved certified food color, may be added. The entire mix, except flavors, shall be pasteurized at not less than 155° F. and held at that temperature for 30 minutes; or by some other recognized method of pasteurization acceptable to local authorities and giving equivalent results. Shall be frozen to the proper consistency when delivered and shall not have over 30 percent overrun, based on its weight before freezing. Shall contain not less than 0.35 percent of acid expressed as lactic acid. Bacterial count shall not be greater than 10,000 per gram.

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